



Roast Pumpkin Ravioloni & Creamy Bacon Sauce

with Tomato Bruschetta & Cucumber Salad

PASTA PERFECTION

NEW

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Recipe Update
We've replaced the basil in this recipe with parsley due to local ingredient availability. It'll be just as delicious, just follow your recipe card!



Tomato



Cucumber



Leek



Garlic



Diced Bacon



Pumpkin, Sundried Tomato & Feta Ravioloni



Cream



Dijon Mustard



Chicken-Style Stock Powder



Mixed Salad Leaves



Sourdough Loaf



Parsley



Grated Parmesan Cheese

Prep in: 20-30 mins
Ready in: 30-40 mins

Has there been a pasta as flavour-packed as this one? The star of the show has to be the creamy bacon and leek sauce, enveloping the pumpkin ravioloni in a warm embrace. Finish this picture-perfect dinner with a side of tomato bruschetta and a sprinkling of Parmesan cheese - now dig in and gobble it all down!

Pantry items

Olive Oil, Balsamic Vinegar, White wine Vinegar

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan · Large saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
tomato	1	2
cucumber	1 (medium)	1 (large)
leek	1	2
garlic	2 cloves	4 cloves
balsamic vinegar*	drizzle	drizzle
diced bacon	1 medium packet	2 medium packets OR 1 large packet
pumpkin, sundried tomato & feta ravioloni	1 packet	2 packets
cream	½ packet	1 packet
dijon mustard	1 medium packet	1 large packet
chicken-style stock powder	1 medium sachet	1 large sachet
white wine vinegar*	drizzle	drizzle
mixed salad leaves	1 small packet	1 medium packet
sourdough loaf	1	2
parsley	1 packet	1 packet
grated Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5273kJ (1260Cal)	804kJ (192Cal)
Protein (g)	44.4g	6.8g
Fat, total (g)	74.3g	11.3g
- saturated (g)	45.2g	6.9g
Carbohydrate (g)	99.7g	15.2g
- sugars (g)	14.1g	2.1g
Sodium (mg)	2123mg	324mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Boil the kettle. Finely chop **tomato**. Slice **cucumber** into half-moons. Thinly slice **leek**. Finely chop **garlic**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **garlic** until fragrant, **1 minute**.
- Transfer **garlic oil** to a large bowl, add **tomato** and a drizzle of **balsamic vinegar**. Season to taste.



Finish the sauce

- Reduce frying pan heat to medium, add **cream** (see ingredients), **dijon mustard**, **chicken-style stock powder** and a drizzle of **white wine vinegar**, then simmer, until slightly reduced, **1-2 minutes**.
- Using a slotted spoon, add **ravioloni** to frying pan and toss to coat.



Start the sauce

- Return frying pan to medium-high heat with a drizzle of **olive oil**.
- Cook **diced bacon** and **leek**, breaking up with a spoon, until golden, **6-7 minutes**.



Make the salad

- In a medium bowl, combine **mixed salad leaves**, **cucumber** and a drizzle of **olive oil**. Season.
- Slice the **sourdough loaf** into 4 slices. Toast or grill **sourdough** to your liking.



Cook the ravioloni

- Meanwhile, pour boiled water into a large saucepan, then add a generous pinch of **salt**.
- Add **pumpkin ravioloni** and simmer, over medium-low heat, until 'al dente', **3 minutes**.



Serve up

- Top sourdough slices with tomato mixture and tear over **parsley**.
- Divide creamy bacon and roast pumpkin ravioloni between bowls. Sprinkle over **grated Parmesan cheese**.
- Serve with tomato bruschetta and cucumber salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



2024 | CW16

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