



Bacon & Beef Ravioloni

with Chilli Tomato Sauce & Parmesan Rocket Salad

FAST & FANCY

Grab your meal kit
with this number

37



Beef Mince



Diced Bacon



Soffritto Mix



Pumpkin, Sundried
Tomato & Feta Ravioloni



Tomato Paste



Nan's Special
Seasoning



Chilli Flakes
(Optional)



Rocket Leaves



Grated Parmesan
Cheese

Prep in: **5-15 mins**
Ready in: **15-25 mins**

With pre-chopped, pre-marinated ingredients, our Fresh & Fast recipes are on the table in just 15 minutes. Perfect for busy weeknights - and busy people. Let's add savoury beef mince and golden nuggets of bacon to veggie-filled pasta parcels in a tomato-based sauce - this quick dinner delivers bags of flavour!

Pantry items

Olive Oil, Butter, Brown Sugar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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 · Medium saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
beef mince	1 medium packet	2 medium packets OR 1 large packet
diced bacon	1 medium packet	2 medium packets OR 1 large packet
soffritto mix	1 medium packet	1 large packet
pumpkin, sundried tomato & feta ravioloni	1 packet	2 packets
tomato paste	1 packet	2 packets
Nan's special seasoning	1 medium sachet	1 large sachet
chilli flakes (optional)	pinch	pinch
butter*	20g	40g
brown sugar*	1 tsp	2 tsp
rocket leaves	1 small packet	1 medium packet
grated Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4460kJ (1066Cal)	914kJ (218Cal)
Protein (g)	63.2g	13g
Fat, total (g)	59.4g	12.2g
- saturated (g)	29.7g	6.1g
Carbohydrate (g)	64.5g	13.2g
- sugars (g)	13.2g	2.7g
Sodium (mg)	1676mg	344mg
Dietary Fibre (g)	7.3g	1.5g

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.



Start the sauce

- Boil the kettle. Heat a large frying pan over high heat.
- Cook **beef mince** (no need for oil!), **diced bacon** and **soffritto mix**, breaking up mince with a spoon, until just browned, **5-6 minutes**.



Finish the sauce

- Reduce frying pan to medium heat, add **tomato paste**, **Nan's special seasoning** and a pinch of **chilli flakes** (if using) and cook, until fragrant, **1-2 minutes**.
- Using a slotted spoon, add **ravioloni** to frying pan and toss. Remove from heat, then add the **butter**, **brown sugar** and reserved **pasta water**, and stir to combine. Season with **pepper**.



Cook the ravioloni

- Meanwhile, half-fill a medium saucepan with boiling water over medium-low heat, then add a generous pinch of **salt**.
- Add **pumpkin, sundried tomato & feta ravioloni** and simmer until 'al dente', **3 minutes**. Reserve some **pasta water** (1/3 cup for 2 people / 2/3 cup for 4 people).



Serve up

- Divide bacon and beef ravioloni between bowls.
- Serve with **rocket leaves** and **grated Parmesan cheese**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



2024 | CW25

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