



Rustic Bacon & Pumpkin Ravioloni

with Cherry Tomatoes

FAST & FANCY

Grab your Meal Kit with this symbol

37



Diced Bacon



Tinned Cherry Tomatoes



Nan's Special Seasoning



Baby Leaves



Pumpkin, Sundried Tomato & Feta Ravioloni



Cream



Grated Parmesan Cheese

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

Has there been a pasta as colourful as this one? The pumpkin ravioloni tossed through a tomato sauce looks like a delicious painting. Finish this picture-perfect dinner with a sprinkling of Parmesan cheese and this pasta is ready for display - just kidding, dig in and gobble it all down!

Pantry items

Olive Oil

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 · Medium saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
diced bacon	1 medium packet	2 medium packets OR 1 large packet
tinned cherry tomatoes	1 tin	1 tins
Nan's special seasoning	1 medium sachet	1 large sachet
baby leaves	1 medium packet	1 large packet
pumpkin, sundried tomato & feta ravioloni	1 packet	2 packets
cream	½ packet	1 packet
grated Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3836kJ (917Cal)	726kJ (174Cal)
Protein (g)	37g	7g
Fat, total (g)	55.2g	10.4g
- saturated (g)	31.2g	5.9g
Carbohydrate (g)	63.8g	12.1g
- sugars (g)	13.5g	2.6g
Sodium (mg)	1616mg	306mg
Dietary Fibre (g)	7.9g	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.

1



Cook the bacon

- Boil the kettle.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **diced bacon**, breaking up with a spoon, until browned, **3 minutes**.

2



Make the sauce

- Add **tinned cherry tomatoes** and **Nan's special seasoning** and cook until softened, **5 minutes**.
- Add **baby leaves** and stir until just wilted.

3



Bring it all together

- Half-fill a medium saucepan with boiling water. Simmer **pumpkin, sundried tomato & feta ravioloni**, over medium-low heat, until 'al dente', **3 minutes**.
- Using a slotted spoon, transfer **ravioloni** to the frying pan of sauce and toss to combine.
- Add **cream (see ingredients)** and half the **grated Parmesan cheese** to the sauce and stir to combine. Remove pan from heat. Season to taste.

4



Serve up

- Divide creamy bacon and pumpkin ravioloni between plates.
- Sprinkle with remaining Parmesan cheese to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



2024 | CW29

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