



Creamy Chicken, Bacon & Pumpkin Ravioloni

with Cherry Tomatoes & Parmesan Cheese

FAST & FANCY

Grab your meal kit
with this number

37



Cherry Tomatoes



Chicken Breast
Strips



Diced Bacon



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

Eat Me Early

Has there been a pasta as flavour-packed as this one? The star of the show has to be the creamy chicken and bacon sauce, enveloping the pumpkin ravioloni in a warm embrace. If that's not enough to tempt you, this showstopper dish will be on the table in under 30 minutes - now dig in and gobble it all down!

Pantry items

Olive Oil

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
cherry tomatoes	½ large packet	1 large packet
chicken breast strips	1 medium packet	2 medium packets OR 1 large packet
diced bacon	1 medium packet	2 medium packets OR 1 large packet
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)	4416kJ (1056cal)	362kJ (87cal)
Protein (g)	67.3g	5.5g
Fat, total (g)	60.5g	5g
- saturated (g)	32.5g	2.7g
Carbohydrate (g)	58.7g	4.8g
- sugars (g)	8.9g	0.7g
Sodium (mg)	1429mg	117.2mg
Dietary Fibre (g)	5.8g	0.5g

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.
- Halve **cherry tomatoes (see ingredients)**.
- Cut **chicken breast strips** into 2cm chunks.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **chicken** and **diced bacon**, tossing occasionally, until browned and is cooked through (chicken is cooked through when it is no longer pink inside), **5-6 minutes**.
- Add **cherry tomatoes** and **Nan's special seasoning**, then cook until softened, **5 minutes**.
- Add **baby leaves** and stir until just wilted.



Bring it all together

- Add **cream (see ingredients)** and half the **grated Parmesan cheese** to the sauce and stir to combine.
- Remove pan from heat and season to taste.



Cook the ravioloni

- Meanwhile, pour **boiling water** into a medium saucepan over medium-low heat.
- Simmer **pumpkin, sundried tomato & feta ravioloni** until 'al dente', **3 minutes**.
- Using a slotted spoon, transfer **ravioloni** to the frying pan and toss to combine.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.



Serve up

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

We're here to help!

Scan here if you have any questions or concerns



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