



# Creamy Bacon & Roast Pumpkin Ravioli with Cherry Tomatoes

**FRESH & FAST**

Box to plate: 15 mins

Grab your  
Fresh & Fast  
Meal Kit



**Nutrition Per Serving:** Energy 3838kJ (917Cal) | Protein 37.6g | Fat, total 54.5g - saturated 29.3g | Carbohydrate 61.8g - sugars 13.5g | Sodium 1518mg  
The quantities provided above are averages only.

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2022 | WK08 | X



# Get ready

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You'll need

(along with the basics)



Large Frying Pan

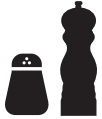


Medium Saucepan

## From the pantry



Olive Oil



Salt & Pepper

## From the cool pouch

	2P	4P
Diced Bacon	1 pkt	1 pkt
Pumpkin & Roasted Onion Ravioli	1 pkt	1 pkt
Grated Parmesan Cheese	1 pkt (30g)	1 pkt (60g)

## Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## 1. Sizzle



Tinned Cherry Tomatoes



Diced Bacon



Garlic Paste



Baby Spinach Leaves



Sage

## 2. Boil



Pumpkin & Roasted Onion Ravioli

## 3. Toss



Longlife Cream



Grated Parmesan Cheese

- Boil the kettle
- Drain and halve **tomatoes**
- Heat **olive oil** in a frying pan over high heat. Cook **diced bacon**, breaking up with a spoon, until browned, **3 mins**
- Add **tomatoes** and **garlic paste** and cook until softened, **5 mins**
- Add **baby spinach** and tear in **sage** leaves. Stir until just wilted

- Pour boiling water into a saucepan over high heat
- Bring to the boil, cook **ravioli** until 'al dente', **3 mins**
- Using a slotted spoon, transfer **ravioli** to frying pan and toss to combine

- Add **cream** (1/2 bottle for 2P / 1 bottle for 4P) and 1/2 the **Parmesan** to **sauce** and stir to combine. Remove from heat. Season to taste
- Plate up **ravioli** and **sauce**
- Serve topped with remaining **Parmesan**

