



Creamy Bacon & Roast Pumpkin Ravioloni with Cherry Tomatoes

FRESH & FAST Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 3869kJ (925Cal) | Protein 38g | Fat, total 55.8g - saturated 31.5g | Carbohydrate 63.8g - sugars 13.5g | Sodium 1616mg
The quantities provided above are averages only.

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2023 | WK06 | U



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, Sundried Tomato & Feta Ravioloni	1 pkt	2 pkts
Grated Parmesan Cheese	1 medium pkt	1 large pkt

Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.co.nz/foodinfo](https://www.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



Nan's Special Seasoning



Baby Spinach Leaves



Sage

2. Boil



Pumpkin, Sundried Tomato & Feta Ravioloni

3. Toss



Cream



Grated Parmesan Cheese

- Boil the kettle
- Drain and halve **cherry tomatoes**
- Heat **olive oil** in a frying pan over high heat. Cook **bacon** for **3 mins**
- Add **tomatoes** and **seasoning** 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 medium-low heat
- Simmer **ravioloni** until 'al dente', **3 mins**
- Using a slotted spoon, transfer **ravioloni** 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 **ravioloni** and **sauce**
- Top with remaining **Parmesan** to serve



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