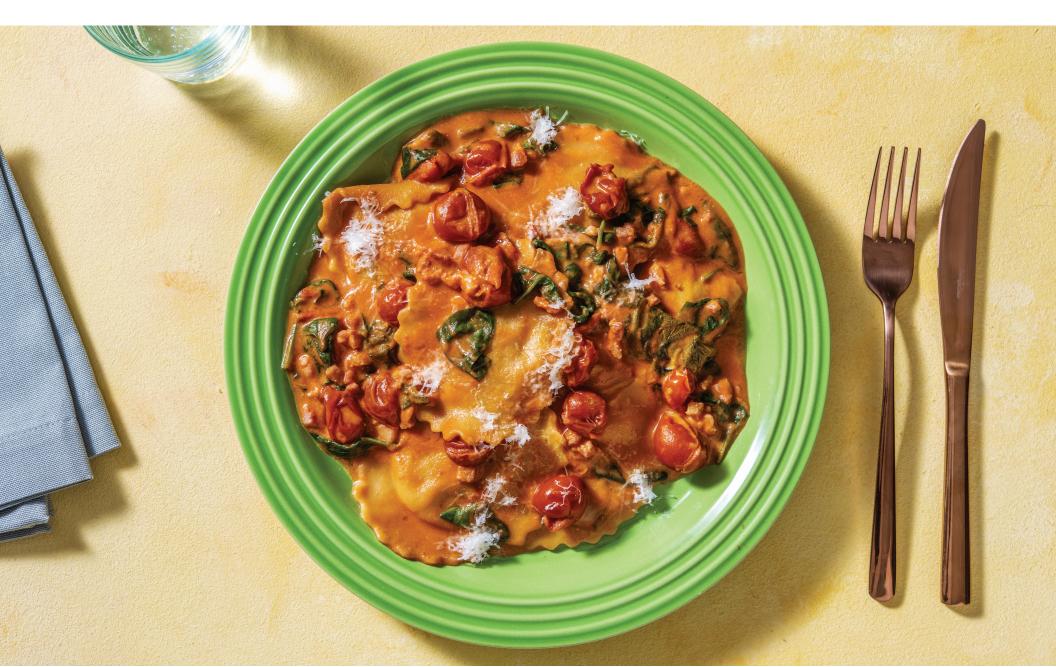


Creamy Bacon & Roast Pumpkin Ravioloni with Cherry Tomatoes

Grab your Fresh & Fast Meal Kit

FRESH & FAST Box to plate: 15 mins



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

Saucepan

From the pantry





From the cool pouch

	2P	4P
Diced Bacon	1 pkt	1 pkt
Pumpkin, Sundried Tomato & Feta Ravioloni	1 pkt	2 pkts

Grated 1 medium 1 large Parmesan Cheese

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. Sizzle



Tomatoes





Baby Spinach Leaves



Nan's Special Seasoning

- · 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

2. Boil

Pumpkin, Sundried

Tomato & Feta

Ravioloni

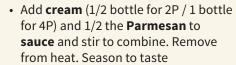
- Simmer ravioloni until 'al dente', 3 mins
- Using a slotted spoon, transfer ravioloni to frying pan and toss to combine

3. Toss





Grated Parmesan Cheese



- Plate up ravioloni and sauce
- Top with remaining Parmesan to serve







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