



# 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 3653kJ (873Cal) | Protein 37.6g | Fat, total 49.5g - saturated 28.6g | Carbohydrate 61.8g - sugars 13.5g | Sodium 1518mg  
The quantities provided above are averages only.

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2021 | WK22 | U

# Get ready

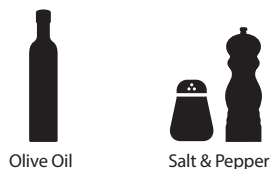
Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You'll need

(along with the basics)



## From the pantry



## From the cool pouch

	2P	4P
Diced Bacon	1 pkt	1 pkt
Pumpkin & Roasted Onion Raviolini	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](http://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



## 2. Boil



## 3. Toss



- Boil the kettle
- Drain and halve **tomatoes**
- Heat a drizzle of **olive oil** in frying pan over high heat. Cook **diced bacon**, breaking up, 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

- When kettle boils, pour boiling water into a saucepan over medium-low heat
- Simmer **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**

