HELLO FRESH

Creamy Pesto Bacon & Pumpkin Ravioli with Pear Salad

FRESH & FAST   Box to plate: 15 mins   CLIMATE SUPERSTAR
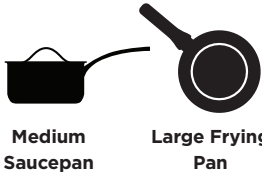
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Get ready

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You'll need
(along with the basics)

Medium Saucepan

Large Frying Pan

From the pantry

Olive Oil

Salt & Pepper

From the cool pouch

	2P	4P
Pumpkin & Roasted Onion Ravioli	1 pkt	2 pkts
Diced Bacon	1 pkt (90g)	1 pkt (180g)
Light Cooking Cream	1 medium pkt	1 large pkt
Chicken Stock Pot	1 pkt (20g)	2 pkts (40g)
Basil Pesto	2 pkts	4 pkts
Shaved Parmesan Cheese	1 pkt (26g)	1 pkt (52g)

Allergens

Always read product labels for the most up-to-date allergen information. Visit **hellofresh.com.au/foodinfo** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Boil

Pumpkin & Roasted Onion Ravioli

Snacking Tomatoes

Pear

- Boil kettle. Pour boiling water into a saucepan over high heat
- Bring to the boil, add **ravioli** and cook until al dente, **3 mins**
- Reserve **pasta water** (¼ cup for 2P / ½ cup for 4P). Drain **pasta** and return to saucepan
- Meanwhile, chop **snacking tomatoes** and **pear**

2. Sizzle

Diced Bacon

Light Cooking Cream

Chicken Stock Pot

Basil Pesto

- Heat **oil** in a frying pan over high heat. Cook **bacon** and **tomato**, tossing, until golden and blistered, **4-6 mins**
- Reduce heat to medium and stir in **light cooking cream**, reserved **pasta water** and **stock pot**, until slightly reduced, **1-2 mins**
- Remove from heat, and stir in **pasta** and **basil pesto**, until combined. Season to taste

3. Toss

Mixed Salad Leaves

Balsamic Vinaigrette Dressing

Shaved Parmesan Cheese

Flaked Almonds

- In a bowl, combine **salad leaves**, **pear** and **dressing**. Season
- Divide **ravioli** between bowls
- Sprinkle over **Parmesan cheese** and **flaked almonds**
- Serve with **pear salad**

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