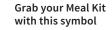


Pesto Chicken & Bacon Pumpkin Ravioli

with Semi-Dried Tomato & Rocket Salad

FAST & FANCY









Pumpkin & Roasted Onion Ravioli

Slow-Cooked Chicken Breast



Diced Bacon







Basil Pesto





Semi-Dried



Rocket Leaves

Tomatoes



Parmesan Cheese



Prep in: 5-10 mins Ready in: 20-30 mins



This fun, fresh and fast meal is nothing short of fancy. With delectable pumpkin and roasted onion ravioli and tender slow-cooked chicken breast, you've got a seriously fancy meal that is even better than what you'd get at a restaurant.



Olive Oil, Vinegar (White Wine or Balsamic)

Before you start

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 will need

Medium saucepan · Large frying pan

Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
pumpkin & roasted onion ravioli	1 packet	2 packets	
slow-cooked chicken breast	1 medium packet	2 medium packets OR 1 large packet	
diced bacon	1 medium packet	1 large packet	
light cooking cream	1 medium packet	1 large packet	
basil pesto	1 medium packet	2 medium packets	
herb & mushroom seasoning	1 medium sachet	2 medium sachets	
semi-dried tomatoes	1 medium packet	2 medium packets	
rocket leaves	1 small packet	1 medium packet	
vinegar* (white wine or balsamic)	drizzle	drizzle	
Parmesan cheese	1 medium packet	1 large packet	
*Pantry Items			

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4371kJ (1045Cal)	989kJ (236Cal)
Protein (g)	53.8g	12.2g
Fat, total (g)	57.4g	13g
- saturated (g)	19.8g	4.5g
Carbohydrate (g)	72.1g	16.3g
- sugars (g)	17.9g	4.1g
Sodium (mg)	2080mg	471mg

The quantities provided above are averages only.

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.



Get prepped

- Boil the kettle. Fill a medium saucepan with the boiling water and place over high heat.
- Cook pumpkin & roasted onion ravioli in boiling water, until 'al dente',
 3 minutes.
- Reserve some **pasta water** (1/3 cup for 2 people / 1/3 cup for 4 people), drain and return to saucepan.
- Meanwhile, drain **slow-cooked chicken breast**. Transfer to a bowl, then roughly shred.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.



Make the salad

- Roughly chop semi-dried tomatoes.
- In a medium bowl, combine rocket leaves, tomatoes and a drizzle of vinegar and olive oil. Season to taste.



Make the sauce

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **diced bacon**, breaking up with a spoon, until golden, **4-6 minutes**.
- Reduce heat to medium. Add light cooking cream, basil pesto, herb & mushroom seasoning, chicken, cooked ravioli and reserved pasta water and cook, stirring, until slightly thickened, 1-2 minutes. Season to taste.



Serve up

- Divide pesto chicken and bacon pumpkin ravioli between bowls.
- · Top with Parmesan cheese.
- Serve with semi-dried tomato and rocket salad. Enjoy!

