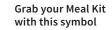


Creamy Pesto Chicken & Bacon Pumpkin Ravioli with Semi-Dried Tomato & Rocket Salad

FAST & FANCY









Pumpkin & Roasted Onion Ravioli

Slow-Cooked Chicken Breast



Diced Bacon





Basil Pesto



Cream





Semi-Dried



Rocket Leaves

Tomatoes



Parmesan Cheese

Prep in: 5-15 mins Ready in: 20-30 mins



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

| 9 | | | |
|---|-----------------|---------------------------------------|--|
| | 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 packet | 2 packets | |
| herb & mushroom seasoning | 1 sachet | 2 sachets | |
| semi-dried tomatoes | 1 packet | 2 packets | |
| rocket leaves | 1 small packet | 2 small packets | |
| vinegar* (white wine or balsamic) | drizzle | drizzle | |
| Parmesan cheese | 1 medium packet | 1 large packet | |
| *Pantry Items | | | |

Nutrition

| Per Serving | Per 100g |
|------------------|---|
| 4382kJ (1047Cal) | 959kJ (229Cal) |
| 54.3g | 11.9g |
| 57.4g | 12.6g |
| 19.8g | 4.3g |
| 72.1g | 15.8g |
| 18g | 3.9g |
| 2087mg | 457mg |
| 5.3g | 1.2g |
| | 4382kJ (1047Cal) 54.3g 57.4g 19.8g 72.1g 18g 2087mg |

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, shredded chicken, cooked ravioli and reserved pasta water and cook, stirring, until slightly thickened,
 1-2 minutes. Season to taste.



Serve up

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

