



Pesto Chicken & Bacon Pumpkin Ravioli

with Semi-Dried Tomato & Baby Spinach Salad

FAST & FANCY

Grab your meal kit with this number

22



Pumpkin & Roasted Onion Ravioli



Slow-Cooked Chicken Breast



Diced Bacon



Light Cooking Cream



Basil Pesto



Herb & Mushroom Seasoning



Semi-Dried Tomatoes



Baby Spinach Leaves



Parmesan Cheese

Recipe Update

We've replaced the rocket leaves in this recipe with baby spinach leaves due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: 5-15 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.

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

	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
baby spinach leaves	1 medium packet	2 medium packets
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)	4374kJ (1045cal)	472kJ (113cal)
Protein (g)	53.7g	5.8g
Fat, total (g)	57.5g	6.2g
- saturated (g)	19.8g	2.1g
Carbohydrate (g)	71.8g	7.7g
- sugars (g)	17.8g	1.9g
Sodium (mg)	2049mg	221mg
Dietary Fibre (g)	5.4g	0.6g

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.

1



Get prepped

- Boil the kettle. Fill a medium saucepan with the boiling water and place over high heat.
- Cook **pumpkin & roasted onion ravioli** in the boiling water, until 'al dente', **3 minutes**.
- Reserve some **pasta water** (1/3 cup for 2 people / 2/3 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.

3



Make the salad

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

2



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**, then cook, stirring, until slightly thickened, **1-2 minutes**. Season with **salt and pepper** to taste.

4



Serve up

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

We're here to help!

Scan here if you have any questions or concerns



2024 | CW41

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.com.au/rate