

Bacon-Pumpkin Ravioli & Thyme Tuscan Feast

with Garlic Bread & Rocket Salad

PASTA PERFECTION

Grab your meal kit
with this number

34



Garlic



Thyme



Cucumber



Bake-At-Home
Ciabatta



Spinach & Rocket
Mix



Balsamic Vinaigrette
Dressing



Diced Bacon



Thickened Cream



Chicken Stock
Pot



Pumpkin & Roasted
Onion Ravioli



Walnuts



Parmesan Cheese

Prep in: 20-30 mins
Ready in: 30-40 mins

Whip up this wonderful selection with ease. Rich ravioli scattered with golden bacon, pairs perfectly with our vibrant, zingy salad. Don't forget to dig into the ideal pasta accompaniment - thick slices of crispy, garlicky ciabatta!

Pantry items

Olive Oil

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

Large frying pan · Large saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	3 cloves	6 cloves
thyme	1 packet	2 packets
cucumber	1	2
bake-at-home ciabatta	1	2
spinach & rocket mix	1 medium packet	2 medium packets
balsamic vinaigrette dressing	1 packet	2 packets
diced bacon	1 medium packet	1 large packet
thickened cream	1 packet	2 packets
chicken stock pot	1 small packet	1 medium packet
pumpkin & roasted onion ravioli	1 packet	2 packets
walnuts	1 large packet	2 large packets
Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5162kJ (1233Cal)	942kJ (225Cal)
Protein (g)	40.9g	7.5g
Fat, total (g)	61.5g	11.2g
- saturated (g)	20.7g	3.8g
Carbohydrate (g)	121.6g	22.2g
- sugars (g)	20.5g	3.7g
Sodium (mg)	2353mg	429mg
Dietary Fibre (g)	8.4g	1.5g

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.
- Preheat oven to **240°C/220°C fan-forced**.
- Finely chop **garlic**.
- Pick **thyme** leaves.
- Thinly slice **cucumber** into rounds.
- Slice **bake-at-home ciabatta** in half lengthways.
- In a small bowl, combine half the **garlic** and a good drizzle of **olive oil**. Season with **salt**.



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**.
- Add **thyme** and remaining **garlic** and cook until fragrant, **1 minute**.
- Add **thickened cream** and **chicken stock pot** and simmer until slightly reduced, **1-2 minutes**.



Make the garlic bread

- Brush **garlic oil** over cut sides of the ciabatta.
- Place **ciabatta** directly on a wire rack in the oven and bake until toasted, **5 minutes**.



Cook the pasta

- Meanwhile, pour boiled water into a large saucepan over high heat with a pinch of **salt**.
- Bring to a boil, add **pumpkin & roasted onion ravioli** and cook until 'al dente', **3 minutes**.
- Using a slotted spoon, add **ravioli** to the frying pan with the creamy sauce and toss to coat. Season with **pepper**.

TIP: If sauce is too thick, add an extra splash of pasta water!

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



Toss the salad

- Meanwhile, in a large bowl, combine **spinach & rocket mix**, **cucumber** and **balsamic vinaigrette dressing**. Season to taste.



Serve up

- Roughly chop **walnuts**.
- Divide bacon and pumpkin ravioli between bowls. Spoon with any remaining sauce.
- Sprinkle with **Parmesan cheese** and walnuts.
- Serve with garlic bread and rocket salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



2024 | CW52

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