

# Bacon-Pumpkin Ravioli & Thyme Tuscan Feast

with Garlic Bread & Rocket Salad

PASTA PERFECTION

Grab your meal kit with this number













Cucumber

Bake-At-Home Ciabatta





Spinach & Rocket

**Balsamic Vinaigrette** Dressing







Diced Bacon Thickened Cream



Chicken Stock



Pumpkin & Roasted Onion Ravioli



Walnuts

Parmesan Cheese

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 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.



#### Toss the salad

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



## 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!

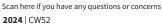
**TIP:** 'Al dente' pasta is cooked through but still slightly firm in the centre.



#### 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!









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