

Chicken & Pumpkin Ravioli with Semi-Dried Tomatoes

FRESH & FAST Box to plate: 15 mins







Get ready

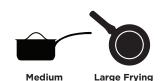
Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your veggies a wash.

You'll need

Saucepan

(along with the basics)



Pan

From the pantry



From the cool pouch

	2P	4P
Semi-Dried Tomatoes	1 pkt	2 pkts
Chicken Breast	1 small pkt	1 large pk
Pumpkin & Roasted Onion Ravioli	1 pkt	2 pkts
Light Cooking Cream	1 medium pkt	1 large pkt

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. Boil



Semi-Dried

Tomatoes



Chicken Breast Pumpkin & Roasted Onion Ravioli

2. Sizzle



Aussie Spice Blend

3. Serve







Light Cooking Cream

Nan's Special Seasoning

Baby Spinach Leaves



Flaked Almonds

- Boil the kettle. Chop semi-dried tomatoes. Cut chicken into 2cm chunks
- Half-fill a saucepan with boiled water and bring to a boil over high heat
- Add ravioli and cook until al dente,
 3 mins
- Reserve some pasta water (¼ cup for 2P / ½ cup for 4P). Drain

- In a frying pan, heat a drizzle of oil over high heat
- Cook chicken and spice blend, tossing occasionally, until cooked through (when no longer pink inside),
 5-6 mins
- Add semi-dried tomatoes and cook, tossing until fragrant, 1 min. Transfer to a bowl and set aside

- Wipe out frying pan and return to medium-high heat
- Add cream, seasoning and reserved pasta water, stirring until slightly thickened, 1-2 mins
- Return cooked chicken and semi-dried tomatoes to pan and add ravioli and spinach, tossing to combine, 1 min. Season with pepper
- Divide ravioli and chicken between bowls. Sprinkle over flaked almonds







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