



Creamy Plant-Based Beef Ravioli

with Almond Pangrattato & Salad

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Garlic



Rosemary



Roasted Almonds



Panko Breadcrumbs



Plant-Based Cooking Cream



Garlic & Herb Seasoning



Nan's Special Seasoning



Baby Spinach Leaves



Tomato



Mixed Salad Leaves



Plant-Based Beef-Style Ravioli



Diced Bacon

Prep in: 15-25 mins
Ready in: 20-30 mins

Plant Based

You read that right, plant-based beef ravioli is on the menu, so now no one has to miss out on our popular pasta dishes! Complete with a cream sauce that you won't believe is plant-based, and a nutty pangratto for some crunch, even meat and dairy lovers will approve.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Plant-Based Butter, Vinegar (White Wine or Balsamic)

Before you start

Remember to wash your hands for 20 seconds.

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

You will need

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
plant-based beef-style ravioli	1 packet	2 packets
garlic	3 cloves	6 cloves
rosemary	2 sticks	4 sticks
roasted almonds	1 medium packet	1 large packet
panko breadcrumbs	½ medium packet	1 medium packet
plant-based cooking cream	1 packet	2 packets
garlic & herb seasoning	1 medium sachet	2 medium sachets
Nan's special seasoning	1 medium sachet	1 large sachet
baby spinach leaves	1 small bag	1 medium bag
plant-based butter*	20g	40g
tomato	1	2
mixed salad leaves	1 small bag	1 medium bag
vinegar* (white wine or balsamic)	drizzle	drizzle
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3881kJ (928Cal)	965kJ (231Cal)
Protein (g)	24.2g	6g
Fat, total (g)	44.9g	11.2g
- saturated (g)	6.2g	1.5g
Carbohydrate (g)	102.5g	25.5g
- sugars (g)	8.9g	2.2g
Sodium (mg)	1403mg	349mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4270kJ (1021Cal)	955kJ (228Cal)
Protein (g)	31g	6.9g
Fat, total (g)	51.8g	11.6g
- saturated (g)	8.8g	2g
Carbohydrate (g)	103.3g	23.1g
- sugars (g)	9.4g	2.1g
Sodium (mg)	1835mg	411mg

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.

We're here to help!

Scan here if you have any questions or concerns



1



Cook the ravioli

- Bring a large saucepan of salted water to the boil.
- Cook **plant-based beef-style ravioli** in the boiling water until 'al dente', **12 minutes**.
- Reserve some **pasta cooking water** (1/2 cup for 2 people / 1 cup for 4 people). Drain **pasta**, then return to saucepan. Drizzle with **olive oil** to prevent sticking.

3



Make it saucy

- Return frying pan to medium heat with a drizzle of **olive oil**. Cook remaining **garlic**, stirring, until fragrant, **1 minute**.
- Add **plant-based cooking cream, garlic & herb seasoning, Nan's special seasoning** and some **reserved pasta water** (1/3 cup for 2 people / 2/3 cup for 4 people). Simmer until slightly thickened, **1-2 minutes**.
- Add cooked **ravioli, baby spinach leaves** and the **plant-based butter**. Cook, gently stirring, until **spinach** is wilted, **1 minute**. Season with **pepper** to taste.

TIP: If needed, add a splash more pasta water to loosen the sauce!

Custom Recipe: If you've added diced bacon, before cooking the sauce, heat a drizzle of olive oil in a large frying pan, over medium-high heat. Cook diced bacon, breaking bacon up with a spoon, until golden, 4-6 minutes. Add garlic and continue with step as above.

2



Make the pangrattato

- While pasta is cooking, finely chop **garlic**. Pick and finely chop **rosemary**. Roughly chop **roasted almonds**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **panko breadcrumbs** (see ingredients), **rosemary** and 1/2 the **garlic**, stirring, until golden brown, **3-4 minutes**.
- Transfer to a small bowl. Add **almonds**, tossing to combine. Season to taste.

4



Serve up

- Cut **tomato** into thin wedges. In a medium bowl, combine tomato, **mixed salad leaves** and a drizzle of **vinegar** and olive oil. Season to taste.
- Divide creamy plant-based beef ravioli between bowls. Top with almond pangrattato.
- Serve with salad. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

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