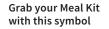


Creamy Plant-Based Beef Ravioli with Almond Pangrattato & Salad

CLIMATE SUPERSTAR













Roasted Almonds



Panko Breadcrumbs



Plant-Based



Garlic & Herb

Cooking Cream



Nan's Special



Seasoning



Tomato



Mixed Salad



Plant-Based Beef-Style Ravioli



Leaves



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.





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

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 Pacina		

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

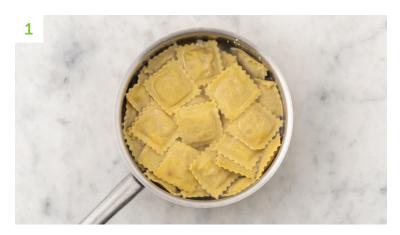
Always read product labels for the most up-to-date allergen information.

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





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.



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.



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.



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!

Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate