



# Easy Creamy Garlic Plant-Based Beef Ravioli with Roasted Almonds & Salad

ALTERNATIVE PROTEIN

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Plant-Based Beef-Style Ravioli



Garlic



Rosemary



Plant-Based Cooking Cream



Garlic & Herb Seasoning



Baby Spinach Leaves



Tomato



Roasted Almonds



Mixed Salad Leaves



Chilli Flakes (Optional)



Diced Bacon

Prep in: 15-25 mins  
Ready in: 20-30 mins  
Plant Based\*

\*Custom Recipe is not 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, 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, Vinegar (White Wine or Balsamic)

## Before you start

Wash your hands and any fresh food.

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 saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
plant-based beef-style ravioli	1 packet	2 packets
garlic	2 cloves	4 cloves
rosemary	2 sticks	4 sticks
plant-based cooking cream	1 packet	2 packets
garlic & herb seasoning	1 medium sachet	2 medium sachets
baby spinach leaves	1 small bag	1 medium bag
tomato	1	2
roasted almonds	1 medium packet	1 large packet
mixed salad leaves	1 small bag	1 medium bag
<b>vinegar*</b> (white wine or balsamic)	drizzle	drizzle
chilli flakes  (optional)	pinch	pinch
diced bacon	1 packet (90g)	1 packet (180g)

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3571kJ (853Cal)	915kJ (219Cal)
Protein (g)	23.8g	6.1g
Fat, total (g)	38.3g	9.8g
- saturated (g)	4.5g	1.2g
Carbohydrate (g)	99.3g	25.5g
- sugars (g)	7.4g	1.9g
Sodium (mg)	965mg	247mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3981kJ (951Cal)	915kJ (219Cal)
Protein (g)	30.9g	7.1g
Fat, total (g)	44.5g	10.2g
- saturated (g)	6.9g	1.6g
Carbohydrate (g)	100.1g	23g
- sugars (g)	7.9g	1.8g
Sodium (mg)	1411mg	324mg

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](https://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



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## 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** (½ cup for 2 people / 1 cup for 4 people). Drain **pasta**, then return to pan. Drizzle with **olive oil** to prevent sticking.

3



## Cook the sauce

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **garlic** and **rosemary** until fragrant, **1 minute**.
- Add **plant-based cooking cream**, **garlic & herb seasoning** and some reserved **pasta water** (½ cup for 2 people / ⅔ cup for 4 people). Simmer until slightly thickened, **1-2 minutes**.
- Add **cooked ravioli** and **baby spinach leaves**. 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, 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 garlic and continue with step as above.

2



## Get prepped

- While pasta is cooking, finely chop **garlic**.
- Pick and finely chop **rosemary**.

**TIP:** Run your fingers down the rosemary stalk to remove the leaves easily.

4



## Serve up

- Cut **tomato** into thin wedges. Roughly chop **roasted almonds**.
- 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 roasted almonds and **chilli flakes** (if using).
- Serve with salad. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)