



Creamy Pumpkin Ravioli with Bacon, Mushrooms & Silverbeet

FRESH & FAST

Box to plate: 15 mins

Eat Me Early

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 3036kJ (726Cal) | Protein 27.2g | Fat, total 39.6g - saturated 21.9g | Carbohydrate 61.7g - sugars 17.1g | Sodium 1418mg
The quantities provided above are averages only

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2023 | WK15 | V



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

(along with the basics)



Large Frying Pan



Large Saucepan

From the pantry



Olive Oil



Salt & Pepper

From the cool pouch

	2P	4P
Diced Bacon	1 pkt (90g)	1 pkt (180g)
Sliced Mushrooms	1 medium pkt	1 large pkt
Garlic Paste	1 pkt	2 pkts
Pumpkin & Roasted Onion Ravioli	1 pkt	2 pkts
Light Cooking Cream	1 medium pkt	1 large pkt
Shaved Parmesan Cheese	1 pkt (26g)	1 pkt (52g)

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. Sizzle



Silverbeet



Diced Bacon



Sliced Mushrooms



Garlic Paste

2. Simmer



Pumpkin & Roasted Onion Ravioli

3. Toss



Light Cooking Cream



Shaved Parmesan Cheese



Parsley

- Boil the kettle
- Roughly chop **silverbeet**
- Heat frying pan over high heat with **olive oil**
- Cook **bacon**, breaking up with a spoon, until browned, **3 mins**
- Add **mushrooms, silverbeet** and **garlic paste**. Cook, stirring, until softened, **5 mins**

- Half-fill a large saucepan with the boiled **water**. Bring to a rolling boil, add **ravioli** and cook until 'al dente', **3 mins**
- Using a slotted spoon, transfer **ravioli** to the frying pan with **bacon mixture**. Gently toss to combine

- Add **cream** and 1/2 the **Parmesan** to the frying pan. Stir until combine and heated through. Season to taste
- Plate up **ravioli** and **sauce**. Top with remaining **Parmesan**
- Tear over **parsley** to serve



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