



# Pumpkin Ravioli & Chorizo Cream Sauce

with Almond Pangrattato & Salad

Grab your Meal Kit with this symbol



Garlic



Herbs



Cherry/Snacking Tomatoes



Lemon



Pear



Mild Chorizo



Panko Breadcrumbs



Flaked Almonds



Light Cooking Cream



Vegetable Stock Powder



Grated Parmesan Cheese



Pumpkin & Roasted Onion Ravioli



Mixed Leaves



Balsamic Glaze

Hands-on: 25-35 mins  
Ready in: 35-45 mins

Recreate a fine dining experience tonight with silky pillows of pumpkin and roasted onion ravioli. Coated in a sublime chorizo cream sauce and topped with pangrattato for added crunch, each bite is pure delight! For dessert, serve up a crowd-pleasing crumble and watch it disappear.

### Pantry items

Olive Oil

## Before you start

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

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

## You will need

Medium saucepan · Large frying pan

## Ingredients

|                                 | 2 People        | 4 People         |
|---------------------------------|-----------------|------------------|
| olive oil*                      | refer to method | refer to method  |
| garlic                          | 2 cloves        | 4 cloves         |
| herbs                           | 2 sticks        | 4 sticks         |
| cherry/snacking tomatoes        | 1 punnet        | 2 punnets        |
| lemon                           | ½               | 1                |
| pear                            | 1               | 2                |
| mild chorizo                    | 1 packet (135g) | 2 packets (270g) |
| panko breadcrumbs               | ½ medium packet | 1 medium packet  |
| flaked almonds                  | 1 medium packet | 1 large packet   |
| light cooking cream             | 1 medium packet | 1 large packet   |
| vegetable stock powder          | 1 medium sachet | 1 large sachet   |
| grated Parmesan cheese          | 1 packet (30g)  | 2 packets (60g)  |
| pumpkin & roasted onion ravioli | 1 packet        | 2 packets        |
| mixed leaves                    | 1 medium bag    | 1 large bag      |
| balsamic glaze                  | drizzle         | drizzle          |

\*Pantry Items

## Nutrition

| Avg Qty          | Per Serving      | Per 100g       |
|------------------|------------------|----------------|
| Energy (kJ)      | 4195kJ (1003Cal) | 781kJ (187Cal) |
| Protein (g)      | 35.4g            | 6.6g           |
| Fat, total (g)   | 56.6g            | 10.5g          |
| - saturated (g)  | 27g              | 5g             |
| Carbohydrate (g) | 83.6g            | 15.6g          |
| - sugars (g)     | 25.6g            | 4.8g           |
| Sodium (mg)      | 2280mg           | 425mg          |

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://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

Finely chop **garlic**. Pick and finely chop **herbs**. Halve the **cherry tomatoes**. Zest **lemon** to get a generous pinch, then cut into wedges. Thinly slice **pear**. Finely chop **mild chorizo**. Bring a medium saucepan of salted water to the boil.



## Cook the pasta

When sauce has **3-4 minutes** remaining, cook **pumpkin & roasted onion ravioli** in the saucepan of boiling water until 'al dente', **3 minutes**. Reserve some **pasta water** (2 tbs for 2 people / 1/4 cup for 4 people), then drain.

**TIP:** 'Al dente' pasta is cooked through but still slightly firm in the centre.



## Make the pangrattato

In a large frying pan, heat a generous drizzle of **olive oil** over medium-high heat. Cook **panko breadcrumbs** (see ingredients) and **flaked almonds**, stirring, until golden brown, **3 minutes**. Add **lemon zest**, **flaked almonds** and 1/2 the **garlic** and cook until fragrant, **1-2 minutes**. Transfer to a bowl. Season with **salt** and **pepper**, then set aside.



## Bring it all together

To pan with the sauce, add cooked **ravioli**. Gently toss to coat, then remove pan from heat. Season to taste, then set aside. In a medium bowl, combine **mixed leaves** and **pear**. Season, then toss to combine. Drizzle with **balsamic glaze**.

**TIP:** If the pasta sauce looks too thick, add a splash of the reserved pasta water to loosen.



## Cook the sauce

Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **chorizo** until golden, **3-4 minutes**. Add **cherry tomatoes**, **herbs** and remaining **garlic** and cook until tomatoes are starting to soften, **2-3 minutes**. Add **light cooking cream**, **vegetable stock powder** and **grated Parmesan cheese**, then simmer until slightly thickened, **1-2 minutes**. Stir through a squeeze of **lemon juice**.



## Serve up

Divide pumpkin ravioli and chorizo cream sauce between plates. Sprinkle with almond pangrattato. Serve with salad and any remaining lemon wedges.

## Enjoy!

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# Rhubarb & Pear Crumble

with Lemon Cream

Grab your Meal Kit  
with this symbol



Pear



Lemon



Thickened Cream

 Hands-on: **20-30 mins**  
Ready in: **40-50 mins**

Before you put cooking rhubarb in the 'too hard' basket, give this crumble a go! Not only does the rhubarb add a gorgeous pop of pink and a sweet and tart flavour to cut through the richness of the buttery crumble, it requires minimal prep; simply slice it into bite-sized pieces and pop it in the baking dish along with the pear. No stewing needed!

## Pantry items

Sugar, Butter

## Before you start

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

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

## You will need

Large baking dish · Small saucepan (optional) · Electric beaters (or a metal hand whisk)

## Ingredients

|                 | 2 People        | 4 People        |
|-----------------|-----------------|-----------------|
| pear            | 2               | 2               |
| rhubarb         | 1 medium packet | 1 medium packet |
| lemon           | ½               | ½               |
| sugar*          | 1 tbs           | 2 tbs           |
| butter*         | 140g            | 280g            |
| classic oat mix | 1 packet        | 1 packet        |
| thickened cream | 1 medium packet | 1 large packet  |

\*Pantry Items

## Nutrition

| Avg Qty          | Per Serving     | Per 100g       |
|------------------|-----------------|----------------|
| Energy (kJ)      | 3130kJ (748Cal) | 983kJ (235Cal) |
| Protein (g)      | 7.8g            | 2.4g           |
| Fat, total (g)   | 48.9g           | 15.3g          |
| - saturated (g)  | 30.7g           | 9.6g           |
| Carbohydrate (g) | 64.6g           | 20.3g          |
| - sugars (g)     | 33.8g           | 10.6g          |
| Sodium (mg)      | 265mg           | 83mg           |

The quantities provided above are averages only.

## Allergens

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## Get prepped

Preheat oven to **220°C/200°C fan-forced**. Cut **pear** into small chunks. Slice **rhubarb** into bite-sized pieces. Zest **lemon** to get a pinch, then slice into wedges.

**TIP:** For a more traditional crumble, peel the pear before cutting it into small chunks.



## Bake the fruit

In a large baking dish, combine **pear**, **rhubarb**, the **sugar**, a good squeeze of **lemon juice** and a pinch of **salt**. Bake until starting to soften, **10-12 minutes**.



## Make the crumble mixture

Meanwhile, melt the **butter** in a medium heatproof bowl in the microwave, or in a small saucepan over low heat. To the bowl or pan with the melted butter, add **classic oat mix**, stirring to combine.



## Bake the crumble

Remove baking dish from oven. Sprinkle **crumble mixture** evenly over the **fruit**. Bake until crumble is golden and fruit is tender, **20-25 minutes**.

**TIP:** The fruit is cooked when you can pierce it easily with a fork.



## Whip the cream

When crumble has **5 minutes** remaining, place **thickened cream** and **lemon zest** in a large bowl or jug. Whisk with electric beaters (or a metal hand whisk) until soft peaks form and almost doubled in size, **3-4 minutes**.

**TIP:** Chill both your bowl and cream before whipping to produce a larger increase in volume!



## Serve up

Divide rhubarb and pear crumble between plates. Top with a dollop of lemon cream to serve.

Enjoy!

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