



Pumpkin Ravioli & Chorizo Cream Sauce

with Almond Pangrattato & Pear Salad

GOURMET

KID FRIENDLY

Grab your Meal Kit with this symbol



Garlic



Rosemary



Snacking Tomatoes



Lemon



Pear



Mild Chorizo



Panko Breadcrumbs



Flaked Almonds



Light Cooking Cream



Vegetable Stock Powder



Parmesan Cheese



Pumpkin & Roasted Onion Ravioli



Spinach & Rocket Mix

Prep in: 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!

Pantry items

Olive Oil, Balsamic Vinegar

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

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
rosemary	2 sticks	4 sticks
snacking tomatoes	1 packet	2 packets
lemon	½	1
pear	1	2
mild chorizo	1 packet	2 packets
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
Parmesan cheese	1 medium packet	1 large packet
pumpkin & roasted onion ravioli	1 packet	2 packets
spinach & rocket mix	1 medium packet	2 medium packets
balsamic vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4686kJ (1120Cal)	792kJ (189Cal)
Protein (g)	45.6g	7.7g
Fat, total (g)	64.7g	10.9g
- saturated (g)	26.3g	4.4g
Carbohydrate (g)	81.5g	13.8g
- sugars (g)	23g	3.9g
Sodium (mg)	2399mg	406mg

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.

Fancy a drop?

We recommend pairing this meal with Chardonnay or Sauvignon Blanc



Get prepped

- Finely chop **garlic**.
- Pick and finely chop **rosemary**.
- Halve **snacking 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 the 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 / ¼ 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** and half 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 **spinach & rocket mix** and **pear**. Season, then toss to combine.

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**, tossing, until golden, **3-4 minutes**.
- Add **snacking tomatoes**, **rosemary** and remaining **garlic** and cook until tomatoes are starting to soften, **2-3 minutes**.
- Add **light cooking cream**, **vegetable stock powder** and **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 rocket salad and any remaining lemon wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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