



# Creamy Pumpkin Ravioli & Bacon-Parsley Crumb

with Garlic Bread & Pear-Fennel Salad

PUB BISTRO

NEW

Grab your Meal Kit with this symbol



Parsley



Pear



Garlic Paste



Diced Bacon



Panko Breadcrumbs



Bake-At-Home Ciabatta



Pumpkin & Roasted Onion Ravioli



Garlic & Herb Seasoning



Nan's Special Seasoning



Light Cooking Cream



Green Dressing



Spinach, Rocket & Fennel Mix



Parmesan Cheese

Prep in: 30-40 mins  
Ready in: 30-40 mins

Pockets of ravioli stuffed with pumpkin and onion filling, scattered with a crispy bacon and parsley crumb team perfectly with chunks of our golden, garlicky ciabatta. Finish with a gorgeously green salad for a delectable dinner you can't wait to sink your teeth into!

### Pantry items

Olive Oil, Butter



## 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
parsley	1 packet	1 packet
pear	1	2
<b>butter*</b>	20g	40g
garlic paste	1 medium packet	2 medium packets
diced bacon	1 medium packet	1 large packet
panko breadcrumbs	½ medium packet	1 medium packet
bake-at-home ciabatta	1	2
pumpkin & roasted onion ravioli	1 packet	2 packets
garlic & herb seasoning	1 medium sachet	1 large sachet
Nan's special seasoning	½ medium sachet	1 medium sachet
light cooking cream	1 large packet	2 large packets
green dressing	1 medium packet	1 large packet
spinach, rocket & fennel mix	1 small packet	1 medium packet
Parmesan cheese	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4921kJ (1176Cal)	925kJ (221Cal)
Protein (g)	39.1g	7.3g
Fat, total (g)	54.6g	10.3g
- saturated (g)	25.9g	4.9g
Carbohydrate (g)	123.5g	23.2g
- sugars (g)	27.3g	5.1g
Sodium (mg)	2647mg	498mg

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.

## Fancy a beer?

We recommend pairing this meal with Pale Ale or Lager



## Get prepped

- Bring a large saucepan of salted water to the boil. Preheat oven to **240°C/220°C fan-forced**.
- Pick and thinly slice **parsley**.
- Thinly slice **pear** into wedges.
- In a small microwave-safe bowl, microwave the **butter** and **garlic paste** in **10 second** bursts, until melted and fragrant. Season with **salt** and **pepper**.



## Cook the ravioli

- Meanwhile, cook **pumpkin & roasted onion ravioli** in the boiling water until 'al dente', **3 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people).
- Drain and return **ravioli** to the pan with a drizzle of **olive oil**.



## Make the bacon-parsley crumb

- In a large frying pan, heat a good drizzle of **olive oil** over medium-high heat. Cook **diced bacon**, breaking up with a spoon, until golden, **3-4 minutes**.
- Add **parsley** and **panko breadcrumbs** (**see ingredients**), stirring, until golden brown, **3 minutes**.
- Season with **pepper**. Transfer to a bowl and set aside.



## Make the pasta sauce

- Wipe out frying pan then return to medium heat with a drizzle of **olive oil**.
- Cook **garlic & herb seasoning** and **Nan's special seasoning** (**see ingredients**), stirring, until fragrant, **1 minute**.
- Add **light cooking cream** and **reserved pasta water**, until bubbling, **1 minute**.
- Add **cooked ravioli**, tossing to combine, **1 minute**.



## Bake the garlic bread

- Meanwhile, slice **bake-at-home ciabatta** in half lengthways. Brush **garlic butter** over cut sides of the **ciabatta**.
- Place **garlic ciabatta** directly on wire racks in the oven.
- Bake until heated through and lightly golden, **5 minutes**.



## Serve up

- In a large bowl, combine **green dressing**, **spinach, rocket & fennel mix**, pear and a drizzle of olive oil. Season with salt and pepper.
- Slice garlic bread.
- Divide creamy pumpkin ravioli between bowls. Top with bacon-parsley crumb and **Parmesan cheese**.
- Serve with pear-fennel salad and garlic bread. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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