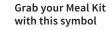


Pesto Chicken & Bacon-Pumpkin Ravioli

with Semi-Dried Tomato & Rocket Salad

FAST & FANCY









Pumpkin & Roasted Onion Ravioli

Slow-Cooked

Chicken Breast





Diced Bacon

Thickened Cream







Basil Pesto

Herb & Mushroom Seasoning





Semi-Dried Tomatoes

Rocket Leaves



Parmesan Cheese



Prep in: 5-10 mins Ready in: 20-30 mins

Eat Me Early

This fun, fresh and fast meal is nothing short of fancy. With delectable pumpkin and roasted onion ravioli and tender slow-cooked chicken breast, you've got a seriously fancy meal that is even better than what you'd get at a restaurant.



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

Medium saucepan · Large frying pan

Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
pumpkin & roasted onion ravioli	1 packet	2 packets	
slow-cooked chicken breast	1 medium packet	2 medium packets OR 1 large packet	
diced bacon	1 medium packet	1 large packet	
light cooking cream	1 medium packet	1 large packet	
basil pesto	1 medium packet	2 medium packets	
herb & mushroom seasoning	1 medium sachet	2 medium sachets	
semi-dried tomatoes	1 medium packet	2 medium packets	
rocket leaves	1 small packet	1 medium packet	
vinegar* (white wine or balsamic)	drizzle	drizzle	
Parmesan cheese	1 medium packet	1 large packet	
*Pantry Items			

Nutrition

Per Serving	Per 100g
4382kJ (1047Cal)	959kJ (229Cal)
54.3g	11.9g
57.4g	12.6g
19.8g	4.3g
72.1g	15.8g
18g	3.9g
2087mg	457mg
5.3g	1.2g
	4382kJ (1047Cal) 54.3g 57.4g 19.8g 72.1g 18g 2087mg

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.



Get prepped

- Boil the kettle. Fill a medium saucepan with the boiling water and place over high heat.
- Cook pumpkin & roasted onion ravioli in boiling water, until 'al dente',
 3 minutes.
- Reserve some **pasta water** (1/3 cup for 2 people / 1/3 cup for 4 people), drain and return to saucepan.
- Meanwhile, drain slow-cooked chicken breast. Transfer to a bowl, then roughly shred.

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



Make the salad

- Roughly chop semi-dried tomatoes.
- In a medium bowl, combine rocket leaves, tomatoes and a drizzle of vinegar and olive oil. Season to taste.



Make 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.
- Reduce heat to medium. Add thickened cream, basil pesto, herb & mushroom seasoning, chicken, cooked ravioli and reserved pasta water and cook, stirring, until slightly thickened, 1-2 minutes. Season to taste.



Serve up

- Divide pesto chicken and bacon-pumpkin ravioli between bowls.
- · Top with Parmesan cheese.
- Serve with semi-dried tomato and rocket salad. Enjoy!

