



Creamy Pork & Pumpkin Ravioli with Silverbeet & Mushrooms

FRESH & FAST

Box to plate: 11 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 3687kJ (881Cal) | Protein 45.6g | Fat, total 48.4g - saturated 24.8.1g | Carbohydrate 63.5g - sugars 17.4g | Sodium 1571mg

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2022 | WK25 | V



Get ready

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'll need

(along with the basics)



From the pantry



From the cool pouch

	2P	4P
Pork Mince	1 small pkt	1 medium pkt
Sliced Mushrooms	1 medium pkt	1 large pkt
Garlic Paste	1 pkt	2 pkts
Light Cooking Cream	1 medium pkt	1 large pkt
Pumpkin & Roasted Onion Ravioli	1 pkt	2 pkts
Grated Parmesan Cheese	1 pkt (30g)	2 pkts (60g)

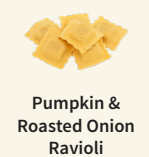
Allergens

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.

1. Sizzle



2. Boil



3. Toss



- Boil kettle. Chop **silverbeet**. Pick **rosemary** leaves
- Heat frying pan over high heat with **olive oil**. Cook **pork, mushrooms** and **garlic**, breaking up mince with a spoon, until browned, **4 mins**
- Add **silverbeet, rosemary, cream** and **stock**. Simmer until wilted and slightly thickened, **1 min**

- Pour boiled **water** into saucepan over high heat. Bring to boil, add **ravioli** and cook until al dente, **3 mins**
- Using a slotted spoon, transfer **ravioli** to the frying pan. Season and toss

- Divide pasta between bowls
- Top with **Parmesan** and **chilli flakes**

