



# Creamy Pumpkin Ravioli & Bacon with Mushrooms & Sage

**FRESH & FAST** Box to plate: 15 mins Eat me early

Grab your  
Fresh & Fast  
Meal Kit



**Nutrition Per Serving:** Energy 3333kJ (796Cal) | Protein 30.7g | Fat, total 46.9g - saturated 26.1g | Carbohydrate 64.9g - sugars 16.9g | Sodium 1435mg

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# 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)



Large Frying Pan



Medium Saucepan

## From the pantry



Olive Oil



Salt & Pepper

## From the cool pouch

	2P	4P
Bacon	1 pkt	2 pkts
Garlic Paste	1 tub (30g)	2 tubs (60g)
Light Cooking Cream	1 pkt (150ml)	2 pkts (300ml)
Shaved 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://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



Bacon



Sliced Mushrooms



Garlic Paste



Baby Spinach Leaves



Sage

## 2. Simmer



Pumpkin & Roasted Onion Ravioli

## 3. Toss



Light Cooking Cream



Shaved Parmesan Cheese

- Roughly chop **bacon**
- Heat a large frying pan over a high heat with **olive oil**
- Cook **bacon**, stirring, until browned, **3 mins**
- Add **mushrooms** and **garlic paste** and cook until softened, **5 mins**
- Add **spinach** and tear in **sage** leaves. Stir until just wilted

- Meanwhile, boil a kettle of water
- Pour the water into a medium saucepan over a high heat
- Bring back to the boil, add **ravioli** and cook until 'al dente', **3 mins**
- Using a slotted spoon, transfer **ravioli** to the frying pan and toss to combine

- Add **cream** and **1/2 the Parmesan**, stir to combine. Remove from the heat
- **Season** to taste
- Plate up the **ravioli** and top with the **remaining Parmesan** to serve

