



Creamy Pumpkin Ravioli & Bacon with Mushrooms & Sage

FRESH & FAST

Box to plate: 15 mins

Eat Me Early



Nutrition Per Serving: Energy 3131kJ (748Cal) | Protein 29.4g | Fat, total 40.1g - saturated 21.7g | Carbohydrate 64.6g - sugars 16.9g | Sodium 1406mg
The quantities provided above are averages only.

Contact us | hellofresh.com.au/contact
2021 | WK48 | 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)



Large Frying Pan



Medium Saucepan

From the pantry



Olive Oil



Salt & Pepper

From the cool pouch

	2P	4P
Diced Bacon	1 pkt (90g)	1 pkt (180g)
Sliced Mushrooms	1 medium pkt	1 large pkt
Garlic Paste	1 pkt	2 pkts
Pumpkin & Roasted Onion Ravioli	1 pkt	2 pkts
Light Cooking Cream	1 medium pkt	1 large pkt
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



Diced Bacon



Sliced Mushrooms



Garlic Paste



Baby Spinach Leaves



Sage

2. Simmer



Pumpkin & Roasted Onion Ravioli



Light Cooking Cream



Grated Parmesan Cheese

- Boil the kettle
- Heat **olive oil** in a frying pan over high heat
- Cook **diced bacon**, breaking up with a spoon, 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

- Pour **boiling water** into a saucepan over high heat
- Bring 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** to the pan and stir to combine
- Season to taste
- Plate up **ravioli** and serve with remaining **Parmesan**

