



Plant-Based Beef & Pesto Ravioli

with Almonds & Pear Salad

Grab your Meal Kit with this symbol



Cherry Tomatoes



Garlic



Pear



Carrot



Plant-Based Beef-Style Ravioli



Vegetable Stock Powder



Plant-Based Basil Pesto



Mixed Salad Leaves



Flaked Almonds

Hands-on: **15-25 mins**
 Ready in: **20-30 mins**

Plant based

Even if you don't follow a plant-based diet, you'll be wanting a second helping of this pasta dish. The 'beef' in the ravioli tastes surprisingly similar to the real deal, and you'd never know the pesto was plant-based.

Pantry items

Olive Oil, Plant-Based Butter, Balsamic Vinegar

Before you start

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 will need

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
cherry tomatoes	1 punnet	2 punnets
garlic	2 cloves	4 cloves
pear	1	2
carrot	1	2
plant-based beef-style ravioli	1 packet	2 packets
vegetable stock powder	1 large sachet	2 large sachets
plant-based butter*	30g	60g
plant-based basil pesto	1 medium packet	1 large packet
balsamic vinegar*	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag
flaked almonds	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3243kJ (775Cal)	709kJ (169Cal)
Protein (g)	20g	4.4g
Fat, total (g)	31.7g	6.9g
- saturated (g)	4.7g	1g
Carbohydrate (g)	96.2g	21g
- sugars (g)	17.8g	21g
Sodium (mg)	1488mg	325mg

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 & cook the pasta

- Bring a medium saucepan of salted water to the boil.
- Halve **cherry tomatoes**. Finely chop **garlic**. Thinly slice **pear**. Grate **carrot**.
- Cook **plant-based beef-style ravioli** in the boiling water until 'al dente', **6-8 minutes**.
- Reserve some **pasta water** (1/3 cup for 2 people / 2/3 cup for 4 people), then drain **ravioli** and return to pan.

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



Make the salad

- While tomatoes are cooking, combine a drizzle of **balsamic vinegar** and **olive oil** in a medium bowl. Season with **salt** and **pepper**.
- Add **carrot**, **pear** and **mixed salad leaves**. Toss to coat.



Bring it all together

- While pasta is cooking, heat a large frying pan over a high heat with a drizzle of **olive oil**.
- Cook **cherry tomatoes**, stirring occasionally, until blistered, **3-5 minutes**. Reduce heat to medium. Add **garlic** and cook until fragrant, **1 minute**.
- Add **cooked ravioli**, reserved **pasta water**, **vegetable stock powder** and **plant-based butter**. Cook until slightly reduced, **1-2 minutes**. Remove from heat. Gently stir in **plant-based basil pesto**, until ingredients are coated, **1 minute**.



Serve up

- Divide plant-based cherry tomato and pesto ravioli between bowls. Sprinkle with **flaked almonds**.
- Serve with pear salad.

Enjoy!

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