



# Pumpkin Ravioli & Chorizo Cream Sauce

with Almond Pangrattato & Rocket Salad

Grab your Meal Kit with this symbol



Garlic



Parsley



Rosemary



Cherry Tomatoes



Lemon



Pear



Mild Chorizo



Panko Breadcrumbs



Flaked Almonds



Light Cooking Cream



Pumpkin & Roasted Onion Ravioli



Shaved Parmesan Cheese



Spinach & Rocket Mix



Balsamic Glaze

Hands-on: **25-35 mins**  
Ready in: **35-45 mins**

Create a fine dining experience from the comfort of your home, starting with silky pillows of pumpkin and roasted onion ravioli, complete with a sublime chorizo cream sauce. Sprinkle with a nutty, zesty and herby pangrattato and you have a dish that's a delight with every bite.

### Pantry items

Olive Oil

## 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
garlic	2 cloves	4 cloves
parsley	1 bag	1 bag
rosemary	2 sticks	4 sticks
cherry tomatoes	1 punnet	2 punnets
lemon	½	1
pear	1	2
mild chorizo	1 packet	2 packets
panko breadcrumbs	½ medium packet	1 medium packet
flaked almonds	1 medium packet	1 large packet
light cooking cream	1 medium packet	1 large packet
pumpkin & roasted onion ravioli		
shaved Parmesan cheese	1 packet (30g)	2 packets (60g)
spinach & rocket mix	1 medium bag	1 large bag
balsamic glaze	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4286kJ (1024Cal)	780kJ (186Cal)
Protein (g)	35.5g	6.5g
Fat, total (g)	56.6g	10.3g
- saturated (g)	27g	4.9g
Carbohydrate (g)	88.2g	16.1g
- sugars (g)	32g	16.1g
Sodium (mg)	1860mg	339mg

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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## Fancy a drop?

We recommend pairing this meal with Pinot Noir or Merlot.



## Get prepped

Finely chop the **garlic** and **parsley**. Pick and finely chop the **rosemary**. Halve the **cherry tomatoes**. Zest the **lemon** to get a generous pinch, then cut into wedges. Thinly slice the **pear**. Finely chop the **mild chorizo**. Bring a medium saucepan of salted water to the boil.



## Cook the pasta

When the sauce has **3-4 minutes** remaining, cook the **pumpkin & roasted onion ravioli** in the saucepan of boiling water until 'al dente', **3 minutes**. Reserve some **pasta water** (2 tbs for 2 people / 1/4 cup for 4 people), then drain. Add a small drizzle of **olive oil** to prevent sticking.

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



## Make the pangrattato

In a large frying pan, heat a generous drizzle of **olive oil** over a medium-high heat. Cook the **panko breadcrumbs** (see ingredients) and **flaked almonds**, stirring, until golden brown, **3 minutes**. Add the **lemon zest**, 1/2 the **garlic** and 1/2 the **parsley** and cook until fragrant, **1-2 minutes**. Transfer to a bowl. Season with **salt** and **pepper**, then set aside.



## Bring it all together

Add the cooked **ravioli** to the **sauce**. Gently toss to coat, then remove the pan from the heat. In a medium bowl, combine the **spinach & rocket mix**, **pear** and **shaved Parmesan cheese**. Season, toss to combine and drizzle with the **balsamic glaze**.

**TIP:** If the pasta sauce looks too thick, add a splash of the reserved pasta water to loosen.



## Cook the sauce

Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **chorizo** until golden, **4-5 minutes**. Add the **cherry tomatoes**, **rosemary** and remaining **garlic** and cook until the tomatoes are starting to soften, **3-4 minutes**. Add the **light cooking cream** and simmer until slightly thickened, **1-2 minutes**. Stir through a squeeze of **lemon juice** and the remaining **parsley**. Season to taste.



## Serve up

Divide the pumpkin ravioli and chorizo cream sauce between plates. Top with the almond pangrattato. Serve with the rocket salad and any remaining lemon wedges.

## Enjoy!