



# Pumpkin Ravioli & Chorizo Cream Sauce

with Pangrattato & Pear-Rocket Salad

Grab your Meal Kit  
with this symbol



Garlic



Parsley



Rosemary



Cherry Tomatoes



Lemon



Pear



Mild Chorizo



Panko Breadcrumbs



Flaked Almonds



Pumpkin & Roasted  
Onion Ravioli



Light Cooking  
Cream



Spinach &  
Rocket Mix



Shaved Parmesan  
Cheese



Balsamic Glaze



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

Recreate a fine dining experience tonight with silky pillows of pumpkin and roasted onion ravioli. Coated in a sublime chorizo cream sauce and topped with pangrattato for added crunch, each bite is pure delight!

## 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 packet	1 packet
flaked almonds	1 medium packet	1 large packet
pumpkin & roasted onion ravioli	1 packet	2 packets
light cooking cream	1 packet (150ml)	2 packet (300ml)
spinach & rocket mix	1 bag (60g)	1 bag (120g)
shaved Parmesan cheese	1 packet (30g)	2 packets (60g)
balsamic glaze	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4353kJ (1040Cal)	778kJ (185Cal)
Protein (g)	35.9g	6.4g
Fat, total (g)	59.7g	10.7g
- saturated (g)	29.6g	5.3g
Carbohydrate (g)	87.9g	15.7g
- sugars (g)	32.4g	5.8g
Sodium (mg)	1863mg	333mg

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 and cut into wedges. Thinly slice the **pear**. Finely chop the **mild chorizo**. Bring a medium saucepan of salted water to the boil.



## Cook the ravioli

While the chorizo is cooking, add the **pumpkin & roasted onion ravioli** to the saucepan of boiling water and cook until 'al dente', **3 minutes**. Reserve some **pasta water** (2 tbs for 2 people / 1/4 cup for 4 people) and drain. Add a small drizzle of **olive oil** to prevent the pasta sticking together.

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



## Make the pangrattato

Heat a large frying pan over a medium-high heat with a generous drizzle of **olive oil**. Add the **panko breadcrumbs** (see ingredients) and **flaked almonds** and cook, 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** and set aside.



## Bring it all together

Add the **ravioli** to the **cream sauce** and toss to coat. In a medium bowl, combine the **spinach & rocket mix** and **pear**. Season to taste. Toss to combine and finish with the **shaved Parmesan cheese** and a drizzle of the **balsamic glaze**.

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



## Make the cream sauce

Return the frying pan to a medium-high heat with a small drizzle of **olive oil**. Cook the **chorizo** until golden, **4-5 minutes**. Add **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**. Add a squeeze of **lemon juice** and stir through the remaining **parsley**. Season to taste.



## Serve up

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

## Enjoy!