



Pumpkin Ravioli & Chorizo Cream Sauce

with Almond Pangrattato & Salad

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Garlic



Herbs



Cherry/Snacking
Tomatoes



Lemon



Pear



Mild Chorizo



Panko Breadcrumbs



Flaked Almonds



Light Cooking
Cream



Vegetable Stock
Powder



Grated Parmesan
Cheese



Pumpkin & Roasted
Onion Ravioli



Mixed Leaves



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! For dessert, serve up a crowd-pleasing crumble and watch it disappear.

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 refer to method	4 People refer to method
olive oil*	2 cloves	4 cloves
garlic	2 sticks	4 sticks
herbs	1 punnet	2 punnets
cherry/snacking tomatoes	1/2	1
lemon	1	2
pear	1 packet (135g)	2 packets (270g)
mild chorizo	1/2 medium packet	1 medium packet
panko breadcrumbs	1 medium packet	1 large packet
flaked almonds	1 medium packet	1 large packet
light cooking cream	1 medium packet	1 large packet
vegetable stock powder	1 medium sachet	1 large sachet
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
pumpkin & roasted onion ravioli	1 packet	2 packets
mixed leaves	1 medium bag	1 large bag
balsamic glaze	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4195kJ (1003Cal)	781kJ (187Cal)
Protein (g)	35.4g	6.6g
Fat, total (g)	56.6g	10.5g
- saturated (g)	27g	5g
Carbohydrate (g)	83.6g	15.6g
- sugars (g)	25.6g	4.8g
Sodium (mg)	2280mg	425mg

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

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



Make the pangrattato

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



Cook the sauce

Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **chorizo** until golden, **3-4 minutes**. Add **cherry tomatoes**, **herbs** and remaining **garlic** and cook until tomatoes are starting to soften, **2-3 minutes**. Add **light cooking cream**, **vegetable stock powder** and **grated Parmesan cheese**, then simmer until slightly thickened, **1-2 minutes**. Stir through a squeeze of **lemon juice**.



Cook the pasta

When sauce has **3-4 minutes** remaining, cook **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.

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



Bring it all together

To pan with the sauce, add cooked **ravioli**. Gently toss to coat, then remove pan from heat. Season to taste, then set aside. In a medium bowl, combine **mixed leaves** and **pear**. Season, then toss to combine. Drizzle with **balsamic glaze**.

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



Serve up

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

Enjoy!

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Rhubarb & Pear Crumble

with Lemon Cream

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with this symbol



Pear



Rhubarb



Lemon



Classic Oat Mix



Thickened Cream

Hands-on: 20-30 mins
Ready in: 40-50 mins

Before you put cooking rhubarb in the 'too hard' basket, give this crumble a go! Not only does the rhubarb add a gorgeous pop of pink and a sweet and tart flavour to cut through the richness of the buttery crumble, it requires minimal prep; simply slice it into bite-sized pieces and pop it in the baking dish along with the pear. No stewing needed!

Pantry items

Sugar, Butter

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

Large baking dish · Small saucepan (optional) · Electric beaters (or a metal hand whisk)

Ingredients

	2 People	4 People
pear	2	2
rhubarb	1 medium packet	1 medium packet
lemon	½	1
sugar*	1 tbs	2 tbs
butter*	140g	280g
classic oat mix	1 packet	1 packet
thickened cream	1 medium packet	1 large packet

*Pantry items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3130kJ (748Cal)	983kJ (235Cal)
Protein (g)	7.8g	2.4g
Fat, total (g)	48.9g	15.3g
- saturated (g)	30.7g	9.6g
Carbohydrate (g)	64.6g	20.3g
- sugars (g)	33.8g	10.6g
Sodium (mg)	265mg	83mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

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Get prepped

Preheat oven to **220°C/200°C fan-forced**. Cut **pear** into small chunks. Slice **rhubarb** into bite-sized pieces. Zest **lemon** to get a pinch, then slice into wedges.

TIP: For a more traditional crumble, peel the pear before cutting it into small chunks.



Bake the fruit

In a large baking dish, combine **pear**, **rhubarb**, the **sugar**, a good squeeze of **lemon juice** and a pinch of **salt**. Bake until starting to soften, **10-12 minutes**.



Make the crumble mixture

Meanwhile, melt the **butter** in a medium heatproof bowl in the microwave, or in a small saucepan over low heat. To the bowl or pan with the melted butter, add **classic oat mix**, stirring to combine.



Bake the crumble

Remove baking dish from oven. Sprinkle **crumble mixture** evenly over the **fruit**. Bake until crumble is golden and fruit is tender, **20-25 minutes**.

TIP: The fruit is cooked when you can pierce it easily with a fork.



Whip the cream

When crumble has **5 minutes** remaining, place **thickened cream** and **lemon zest** in a large bowl or jug. Whisk with electric beaters (or a metal hand whisk) until soft peaks form and almost doubled in size, **3-4 minutes**.

TIP: Chill both your bowl and cream before whipping to produce a larger increase in volume!



Serve up

Divide rhubarb and pear crumble between plates. Top with a dollop of lemon cream to serve.

Enjoy!

