



# Spinach and Ricotta Ravioli with Creamy Pesto Sauce and Peas

Fasta Pasta 10-15 Minutes • Veggie

21



Spinach and Ricotta Ravioli



Creme Fraiche



Vegetable Stock Paste



Fresh Pesto



Peas

**Pantry Items**  
Oil, Salt, Pepper

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Kettle and frying pan.

## Ingredients

Ingredients	2P	3P	4P
Spinach and Ricotta Ravioli** 7) 8) 13)	250g	375g	500g
Creme Fraiche** 7)	150g	225g	300g
Vegetable Stock Paste 10)	10g	15g	20g
Fresh Pesto** 7)	32g	64g	64g
Peas**	120g	180g	240g

Pantry	2P	3P	4P
Water for the Sauce*	50ml	75ml	100ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	280g	100g
Energy (kJ/kcal)	2606 /623	931 /222
Fat (g)	39.0	13.9
Sat. Fat (g)	20.0	7.1
Carbohydrate (g)	52.3	18.7
Sugars (g)	12.3	4.4
Protein (g)	15.5	5.6
Salt (g)	3.02	1.08

*Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).*

## Allergens

7) Milk 8) Egg 10) Celery 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps


Head to [hellofresh.co.uk](https://www.hellofresh.co.uk) or use our app to rate this recipe

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



## Ravioli Ravioli

- Boil a full kettle.
- Pour the **boiled water** into a saucepan with  $\frac{1}{2}$  tsp salt.
- Boil the **ravioli**, 3 mins.
- Once cooked, drain.



## Bring Together

- Add the **ravioli** to the **pesto sauce**, stirring gently to combine.
- Add a splash of **water** if it's too thick.



## Sauce Time

- Meanwhile, add the **creme fraiche**, **veg stock paste**, **pesto**, **peas** and **water for the sauce** (see pantry) to a large frying pan on medium-high heat.
- Stir together. Simmer, 1-2 mins.
- Season with **salt** and **pepper**.



## Dinner's Ready!

- Serve the **pasta** in bowls.

Enjoy!