



Ultimate Creamy Pesto Spinach & Ricotta Ravioli

with Baby Plum Tomatoes, Flaked Almonds and Garlic Bread

37

Veggie Ultimate

25-30 Minutes • 1 of your 5 a day • Veggie



Garlic Clove



Baby Plum Tomatoes



Spinach and Ricotta Ravioli



Ciabatta



Vegetable Stock Paste



Creme Fraiche



Fresh Pesto



Balsamic Vinegar



Wild Rocket



Grated Hard Italian Style Cheese



Toasted Flaked Almonds

Pantry Items

Oil, Salt, Pepper, Olive Oil

Before you start

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

Cooking tools

Saucepan, garlic press, baking tray, colander and bowl.

Ingredients

Ingredients	2P	3P	4P
Garlic Clove**	3	5	6
Baby Plum Tomatoes	125g	190g	250g
Spinach and Ricotta Ravioli** 7) 8) 13)	250g	375g	500g
Ciabatta 13)	1	1½	2
Vegetable Stock Paste 10)	10g	15g	20g
Creme Fraiche** 7)	150g	225g	300g
Fresh Pesto** 7)	32g	48g	64g
Balsamic Vinegar 14)	12ml	24ml	24ml
Wild Rocket**	40g	60g	80g
Grated Hard Italian Style Cheese** 7) 8)	40g	60g	80g
Toasted Flaked Almonds 2)	15g	25g	25g
Pantry	2P	3P	4P
Olive Oil for the Garlic Bread*	1 tbsp	1½ tbsp	2 tbsp
Water for the Sauce*	50ml	75ml	100ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	418g	100g
Energy (kJ/kcal)	3600 / 860	862 / 206
Fat (g)	53.3	12.8
Sat. Fat (g)	24.6	5.9
Carbohydrate (g)	70.5	16.9
Sugars (g)	12.9	3.1
Protein (g)	25.1	6.0
Salt (g)	3.95	0.95

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

2) Nuts 7) Milk 8) Egg 10) Celery 13) Cereals containing gluten 14) Sulphites

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, cereals containing 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

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Get Prepped

Preheat your oven to 220°C/200°C fan/gas mark 7.
Bring a large saucepan of **water** to the boil with ½ **tsp salt** for the **ravioli**.

Peel and grate the **garlic** (or use a garlic press).

Pop the **tomatoes** onto a baking tray. Drizzle with **oil**, sprinkle over **half the garlic**, season with **salt** and **pepper**, then toss to coat.



Make the Creamy Pesto Sauce

Meanwhile, heat a large saucepan on medium heat (no oil).

Add the **veg stock paste**, **creme fraiche**, **pesto** and **water for the sauce** (see pantry for amount). Stir to combine and bring to the boil.

Simmer until thickened, 2-3 mins.



Boil the Pasta

When the oven is hot, roast the **tomatoes** on the middle shelf until they've softened and started to burst, 12-15 mins.

Meanwhile, when boiling, add the **ravioli** to the **water** and bring back to the boil. Cook until tender, 3 mins.

Once cooked, drain in a colander. Drizzle with **oil** and stir through to stop it sticking together.



All Together Now

Meanwhile, in a medium bowl, add the **balsamic vinegar**, **rocket** and a drizzle of **olive oil**. Season with **salt** and **pepper**, then toss to combine.

Once the **sauce** has thickened, stir through **half the hard Italian style cheese** until melted.

Add the **cooked ravioli** to the pan and gently toss to coat in the **sauce**, then remove from the heat.



Garlic Ciabatta Time

Halve the **ciabatta** and lay onto a baking tray, cut-side up. Spread over the remaining **garlic** and drizzle over the **olive oil for the garlic bread** (see pantry for amount).

Bake the **garlic bread** on the top shelf of your oven until golden, 5-6 mins.



Serve Up

Share the **ultimate creamy pesto ravioli** between your serving bowls. Sprinkle over the remaining **cheese**.

Top with the **roasted tomatoes** and a handful of **rocket**. Finish with a sprinkle of the **flaked almonds**.

Cut the **garlic bread** diagonally into triangles and serve alongside with the remaining **salad**.

Enjoy!