



Easy Peasy Spinach and Ricotta Ravioli

with Creamy Pesto Sauce, Peas and Mushrooms

Super Quick 10-15 Minutes • 1 of your 5 a day

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Spinach and Ricotta Ravioli



Sliced Mushrooms



Creme Fraiche



Vegetable Stock Paste



Pesto



Peas



British Smoked Bacon Lardons

Pantry Items
Oil, Salt, Pepper

+ Add Bacon Lardons

If you chose to add bacon lardons, then just follow the instructions on the back of this card.

Happy cooking!

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, saucepan and frying pan.

Ingredients

Ingredients	2P	3P	4P
Spinach and Ricotta Ravioli** 7) 8) 13)	250g	375g	500g
Sliced Mushrooms**	80g	120g	180g
Creme Fraiche** 7)	150g	225g	300g
Vegetable Stock Paste	10g	15g	20g
Pesto 7)	32g	64g	64g
Peas**	120g	180g	240g
British Smoked Bacon Lardons**	90g	120g	180g
Pantry	2P	3P	4P
Water for the Sauce*	50ml	75ml	100ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	346g	100g	391g	100g
Energy (kJ/kcal)	2620 / 626	757 / 181	3108 / 743	795 / 190
Fat (g)	38.8	11.2	47.9	12.3
Sat. Fat (g)	20.1	5.8	23.0	5.9
Carbohydrate (g)	53.0	15.3	53.9	13.8
Sugars (g)	12.4	3.6	12.4	3.2
Protein (g)	17.1	5.0	24.8	6.4
Salt (g)	3.34	0.97	4.57	1.17

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

Allergens

7) Milk 8) Egg 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, mollusc, 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. Be careful when adding water to hot pans while cooking.

Contact

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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. Drizzle with **oil** and gently stir to prevent it from sticking.



Bring Together

- Add the **ravioli** to the **pesto sauce**, stirring gently to combine.
- Taste and season with **salt** and **pepper** if needed.
- Add a splash of **water** if it's too thick.

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Sauce Time

- Meanwhile, heat a drizzle of **oil** in a frying pan on high heat.
- Fry the **mushrooms**, 5-6 mins. Season with **salt** and **pepper**.
- Stir through the **creme fraiche**, **veg stock paste**, **pesto**, **peas** and **water** (see pantry). Simmer, 1-2 mins.

+ Add Bacon Lardons

If you're adding **bacon**, add to the pan with the **mushrooms**, then continue as instructed. **IMPORTANT:** Wash hands and utensils after handling raw meat. Cook it thoroughly.

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Dinner's Ready!

- Serve the **pasta** in bowls.

Enjoy!