

Fajita Flavours Spinach & Ricotta Ravioli

with Cheese and Garlic Ciabatta

Quick 20-25 Minutes • **Mild Spice** • 1 of your 5 a day • Veggie



Bell Pepper



Garlic Clove



Mature Cheddar Cheese



Ciabatta



Spinach and Ricotta Ravioli



Tomato Puree



Chipotle Paste



Vegetable Stock Paste



Soured Cream



Wild Rocket



In Mexican cuisine, fajita refers to strips of grilled meat and veg that are fried and spiced with smoky and peppery seasonings. This Fajita Flavours Spinach & Ricotta Ravioli uses chipotle to give a similar smokiness to the sauce, which pairs perfectly with the creamy pasta.

Pantry Items

Oil, Salt, Pepper, Olive Oil, Bread, Sugar

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Kettle, garlic press, grater, frying pan, baking tray, saucepan and colander.

Ingredients

Ingredients	2P	3P	4P
Bell Pepper***	1	2	2
Garlic Clove**	3	4	5
Mature Cheddar Cheese** 7)	30g	40g	60g
Ciabatta 13)	1	2	2
Spinach and Ricotta Ravioli** 7) 8) 13)	250g	375g	500g
Tomato Puree	30g	45g	60g
Chipotle Paste	20g	30g	40g
Vegetable Stock Paste	10g	15g	20g
Soured Cream** 7)	75g	120g	150g
Wild Rocket**	20g	40g	40g

Pantry	2P	3P	4P
Olive Oil for the Garlic Bread*	2 tbsp	3 tbsp	4 tbsp
Sugar for the Sauce*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	150ml	225ml	300ml

*Not Included **Store in the Fridge ***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	420g	100g
Energy (kJ/kcal)	2720 /650	648 /155
Fat (g)	30.6	7.3
Sat. Fat (g)	12.6	3.0
Carbohydrate (g)	72.7	17.3
Sugars (g)	16.6	3.9
Protein (g)	21.1	5.0
Salt (g)	3.83	0.91

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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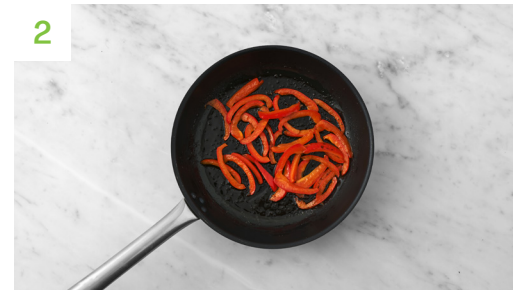
Get Prepped

- Boil a full kettle.
- Halve the **bell pepper** and discard the core and seeds. Slice into thin strips.
- Peel and grate the **garlic** (or use a garlic press). Grate the **cheese**.



Make the Sauce

- Once the **pepper** is charred, add the **tomato puree**, **chipotle paste** and the remaining **garlic**. Fry for 1 min.
- Next, stir in the **vegetable stock paste**, **sugar** and **water for the sauce** (see pantry for both amounts).
- Bring to the boil, then lower the heat and simmer until thickened, 2-3 mins.
- Meanwhile, pop the **garlic bread** under the grill until golden, 5-6 mins.



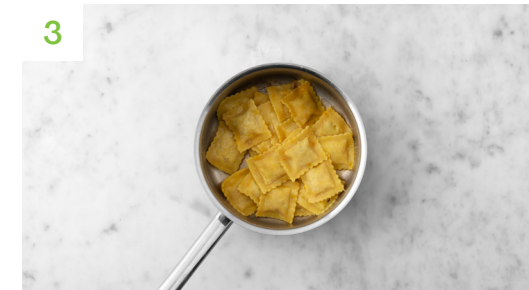
Fry the Pepper

- Heat a drizzle of **oil** in a large frying pan on high heat. Once hot, add the **sliced pepper** and cook until charred, 5-6 mins.
- While the **pepper** cooks, halve the **ciabatta** and lay onto a baking tray, cut-side up.
- Spread over **half** the **garlic** and drizzle with the **olive oil for the garlic bread** (see pantry for amount). Set aside for now.



Finishing Touches

- Once the **sauce** has thickened, stir in the **soured cream** and simmer for 1 min more.
- Season with **salt** and **pepper** and remove from the heat.



Cook the Ravioli

- Pour the **boiled water** into a large saucepan with **½ tsp salt** on high heat.
- Add the **ravioli** to the **water** and bring back to the boil. Cook until tender, 3 mins.
- Preheat your grill to high.
- Once the **ravioli** is cooked, drain in a colander. Drizzle with **oil** and stir through to stop it sticking together.



Serve Up

- Gently mix the **cooked ravioli** into the **sauce** (add a splash of water if needed), then share between your bowls.
- Sprinkle over the **cheese** and top with a handful of **rocket**.
- Cut the **garlic bread** diagonally in half and serve on the side.

Enjoy!