



Spinach and Ricotta Ravioli in Tomato Sauce with Pesto and Baby Leaf Salad

21

Winter Warmers 15 Minutes • 2 of your 5 a day • Veggie



Finely Chopped Tomatoes with Basil



Dried Basil



Vegetable Stock Paste



Spinach and Ricotta Ravioli



Fresh Pesto



Grated Hard Italian Style Cheese



Baby Leaf Mix

Pantry Items
Oil, Salt, Pepper, Sugar, Butter

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 saucepan.

Ingredients

Ingredients	2P	3P	4P
Finely Chopped Tomatoes with Basil	1 carton	1½ cartons	2 cartons
Dried Basil	1 sachet	1½ sachets	2 sachets
Vegetable Stock Paste 10)	10g	15g	20g
Spinach and Ricotta Ravioli** 7) 8) 13)	250g	375g	500g
Fresh Pesto** 7)	32g	48g	64g
Grated Hard Italian Style Cheese** 7) 8)	20g	40g	40g
Baby Leaf Mix**	20g	40g	40g

Pantry	2P	3P	4P
Sugar*	1 tsp	1½ tsp	2 tsp
Butter*	20g	30g	40g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	373g	100g
Energy (kJ/kcal)	2292 /548	615 /147
Fat (g)	26.7	7.2
Sat. Fat (g)	12.4	3.3
Carbohydrate (g)	57.4	15.4
Sugars (g)	19.2	5.1
Protein (g)	16.9	4.5
Salt (g)	5.37	1.44

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

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Sauce On

- Boil a full kettle.
- Meanwhile, in a saucepan, combine the **chopped tomatoes, dried basil, veg stock paste** and **sugar** (see pantry).
- Bring to the boil.
- Simmer, 3-4 mins.



Finish Up

- When the **sauce** is ready, season with **salt** and **pepper**.
- Stir in the **butter** (see pantry).
- Remove from the heat.



Pasta Time

- Meanwhile, pour the **boiled water** into another saucepan with ½ **tsp salt**.
- Boil the **ravioli**, 3 mins.
- Drain and pop back in the pan.
- Drizzle with **oil** and stir through.



Dinner's Ready!

- Share the **ravioli** between your bowls.
- Spoon over the **tomato sauce**.
- Drizzle over the **pesto**, then sprinkle on the **cheese**.
- Serve the **salad** on the side with a drizzle of **olive oil**.

Enjoy!