



UCOOK

Bacon, Spinach & Ricotta Ravioli

with fresh oregano & pecan pieces

You can't be in a bad mood if ravioli is on the dinner menu! These stuffed pasta pockets are filled with earthy spinach & creamy ricotta, which go deliciously well with the salty bacon and fresh oregano. Crème fraîche brings the indulgence and pecan nuts the crunch.

Hands-on Time: 20 minutes

Overall Time: 20 minutes

Serves: 2 People

Chef: Megan Bure

Quick & Easy

 Creation Wines | Creation Chenin Blanc

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Ingredients & Prep

350g	Spinach & Ricotta Ravioli
8 strips	Streaky Pork Bacon <i>roughly chop</i>
100g	Spinach <i>rinse & roughly shred</i>
100ml	Crème Fraîche
5g	Fresh Oregano <i>rinse & pick</i>
20ml	Lemon Juice
20g	Pecan Nuts

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water

1. READY THE RAVIOLI Bring a pot of salted water to a boil for the ravioli. Cook the ravioli until they float to the surface, 1-2 minutes. Drain, reserving the pasta water, and toss through a drizzle of olive oil.

2. CREAMY PASTA Place a pan over medium-high heat with a drizzle of oil. When hot, fry the chopped bacon until slightly crispy, 3-4 minutes. Add the shredded spinach and fry until slightly wilted, 1-2 minutes. Add 300ml of the reserved pasta water. Remove from the heat and mix in the crème fraîche. Add the ravioli, ½ the chopped oregano, and seasoning.

3. INDULGE IN ITALY Bowl up the creamy spinach ravioli and drizzle over the lemon juice (to taste). Garnish with the nuts and the remaining oregano.



Chef's Tip

Place the pecan nuts in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

Nutritional Information

Per 100g

Energy	1114kJ
Energy	266kcal
Protein	9.1g
Carbs	21g
of which sugars	4.2g
Fibre	2.8g
Fat	16.3g
of which saturated	7.2g
Sodium	505mg

Allergens

Egg, Gluten, Allium, Wheat, Tree Nuts, Cow's Milk

Eat
Within
3 Days