



UCCOOK

Bacon, Spinach & Ricotta Ravioli

with fresh oregano & pecan pieces

Hands-on Time: 25 minutes

Overall Time: 25 minutes

Quick & Easy: Serves 3 & 4

Chef: Megan Bure

Wine Pairing: Zevenwacht | The Tin Mine White

Nutritional Info	Per 100g	Per Portion
Energy	1271kj	4715kj
Energy	304kcal	1127kcal
Protein	12.2g	45.3g
Carbs	18g	68g
of which sugars	3.7g	13.9g
Fibre	2.5g	9.4g
Fat	20.3g	75.3g
of which saturated	8.2g	30.3g
Sodium	670mg	2486mg

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

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
525g	700g	Spinach & Ricotta Ravioli
12 strips	16 strips	Streaky Pork Bacon <i>roughly chop</i>
150g	200g	Spinach <i>rinse & roughly shred</i>
150ml	200ml	Crème Fraîche
8g	10g	Fresh Oregano <i>rinse & pick</i>
30ml	40ml	Lemon Juice
30g	40g	Pecan Nuts <i>roughly chop</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (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 bacon until slightly crispy, 4-5 minutes. Add the spinach and fry until slightly wilted, 2-3 minutes. Add 450ml [600ml] of the reserved pasta water. Remove from the heat and mix in the crème fraîche. Add the ravioli, ½ the 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.