



# UCCOOK

## 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.

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**Hands-on Time:** 25 minutes

**Overall Time:** 25 minutes

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**Serves:** 4 People

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**Chef:** Megan Bure

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Quick & Easy

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 Creation Wines | Creation Chenin Blanc

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## Ingredients & Prep

700g	Spinach & Ricotta Ravioli
16 strips	Streaky Pork Bacon <i>roughly chop</i>
200g	Spinach <i>rinse &amp; roughly shred</i>
200ml	Crème Fraîche
10g	Fresh Oregano <i>rinse &amp; pick</i>
40ml	Lemon Juice
40g	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, 4-5 minutes. Add the shredded spinach and fry until slightly wilted, 2-3 minutes. Add 600ml 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