



# One-Pot Mushroom & Leek Fusilli

with Parmesan Cheese & Parsley

WINTER WARMERS

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Portabello Mushrooms



Leek



Garlic Paste



Garlic & Herb Seasoning



Cream



Chicken-Style Stock Powder



Fusilli



Grated Parmesan Cheese



Parsley



Diced Bacon

Prep in: 15-25 mins  
Ready in: 25-35 mins

If you have your favourite pair of slippers handy, we suggest putting them on because a plate of creamy fusilli is how we're winding down for the day. Hum in bliss when you taste the mushrooms and leek in the sauce and with only one pot it's a dinner with no fuss and a whole lot of comfort.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil

## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Large saucepan with a lid

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
portabello mushrooms	1 packet	2 packets
leek	1	2
garlic paste	1 large packet	2 large packets
garlic & herb seasoning	1 sachet	1 sachet
cream	½ packet (125ml)	1 packet (250ml)
<b>boiling water*</b>	1¾ cups	3½ cups
chicken-style stock powder	1 medium sachet	1 large sachet
fusilli	1 packet	1 packet
grated Parmesan cheese	1 medium packet	1 large packet
parsley	1 bag	1 bag
diced bacon**	1 packet	1 packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3020kJ (722Cal)	655kJ (157Cal)
Protein (g)	22.6g	4.9g
Fat, total (g)	33.1g	7.2g
- saturated (g)	18.3g	4g
Carbohydrate (g)	76.2g	16.5g
- sugars (g)	9g	2g
Sodium (mg)	1415mg	307mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3605kJ (862Cal)	705kJ (168Cal)
Protein (g)	30.6g	6g
Fat, total (g)	45.3g	8.9g
- saturated (g)	22.8g	4.5g
Carbohydrate (g)	76.2g	14.9g
- sugars (g)	9g	1.8g
Sodium (mg)	1814mg	355mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns

2023 | CW30



1



## Get prepped

- Boil the kettle.
- Slice **portabello mushrooms** and **leek**.

3



## Add the pasta

- Add **cream** (see ingredients), **boiling water** (1¾ cups for 2 people / 3½ cups for 4 people), **chicken-style stock powder** and **fusilli**.
- Stir to combine and bring to the boil.
- Reduce heat to medium and cover with a lid. Cook, stirring occasionally, until the pasta is 'al dente', **12-15 minutes**.
- Remove from heat and stir through **grated Parmesan cheese**. Season with **pepper**.

2



## Cook the mushrooms & leek

- Heat a large saucepan over medium-high heat with a drizzle of **olive oil**.
- Cook **mushrooms** and **leek**, stirring occasionally, until just softened, **8-10 minutes**.
- Add **garlic paste** and **garlic & herb seasoning** and cook until fragrant, **1 minute**.

**Custom Recipe:** If you've added diced bacon to your meal, cook diced bacon with mushrooms and leek, breaking up with a spoon, until golden, 8-10 minutes. Continue as above.

4



## Serve up

- Divide one-pot mushroom and leek fusilli between plates.
- Tear over **parsley** to serve. Enjoy!

## Rate your recipe

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