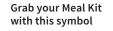


One-Pot Mushroom & Leek Fusilli

with Parmesan Cheese & Parsley

WINTER WARMERS

CLIMATE SUPERSTAR







Portabello Mushrooms







Garlic Paste











Fusilli



Cheese



Parsley





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.

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
refer to method	refer to method
1 packet	2 packets
1	2
1 large packet	2 large packets
1 sachet	1 sachet
½ packet (125ml)	1 packet (250ml)
1¾ cups	3½ cups
1 medium sachet	1 large sachet
1 packet	1 packet
1 medium packet	1 large packet
1 bag	1 bag
1 packet	1 packet
	refer to method 1 packet 1 1 large packet 1 sachet ½ packet (125ml) 1¾ cups 1 medium sachet 1 packet 1 medium packet 1 bag

^{*}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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Scan here if you have any questions or concerns





Get prepped

- · Boil the kettle.
- Slice portobello mushrooms and leek.



Add the pasta

- Add cream (see ingredients), boiling water (1% 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.



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.



Serve up

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