



Green Pesto & Leek Fusilli

with Baby Broccoli & Plant-Based Cheese

CLIMATE SUPERSTAR



Grab your Meal Kit with this symbol



Fusilli



Baby Broccoli



Leek



Garlic



Herb & Mushroom Seasoning



Cream



Vegetable Stock Powder



Basil Pesto



Baby Spinach Leaves



Plant-Based Grated Cheese



Diced Bacon

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

You can add just about anything to a pasta, an entire veggie garden can be chopped up and tossed through a rich sauce. Sometimes, simple really is best though. Leek, baby broccoli and a little spinach in a cream and pesto sauce is all this dish needs to leave you feeling full and oh-so happy.

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
fusilli	1 packet	2 packets
baby broccoli	1 bag	1 bag
leek	1	2
garlic	2 cloves	4 cloves
herb & mushroom seasoning	1 sachet	2 sachets
cream	½ packet (125ml)	1 packet (250ml)
vegetable stock powder	1 medium sachet	1 large sachet
basil pesto	1 packet (50g)	1 packet (100g)
baby spinach leaves	1 medium bag	1 large bag
plant-based grated cheese	½ packet (25g)	1 packet (50g)
diced bacon**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3435kJ (821Cal)	987kJ (236Cal)
Protein (g)	18.7g	5.4g
Fat, total (g)	45.5g	13.1g
- saturated (g)	22.3g	6.4g
Carbohydrate (g)	80.1g	23g
- sugars (g)	9.8g	2.8g
Sodium (mg)	1201mg	345mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4020kJ (961Cal)	1010kJ (241Cal)
Protein (g)	26.6g	6.7g
Fat, total (g)	57.7g	14.5g
- saturated (g)	26.7g	6.7g
Carbohydrate (g)	80.2g	20.2g
- sugars (g)	9.8g	2.5g
Sodium (mg)	1600mg	402mg

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.

We're here to help!

Scan here if you have any questions or concerns

2023 | CW35



1



Cook the fusilli

- Half-fill a large saucepan with water, then add a generous pinch of **salt**. Bring to the boil.
- Cook **fusilli** in boiling water, over high heat, until 'al dente', **12 minutes**. Reserve some **pasta water** (½ cup for 2 people / 1 cup for 4 people), then drain and return **fusilli** to the pan.

3



Bring it all together

- Reduce heat to medium, then add **cream (see ingredients)**, **vegetable stock powder** and some of the reserved **pasta water** (¼ cup for 2 people / ½ cup for 4 people) and simmer until slightly thickened, **1-2 minutes**.
- Add **basil pesto**, cooked **fusilli** and **baby spinach leaves**. Stir to combine and season with **salt** and **pepper**.

TIP: Add a splash more reserved pasta water if the sauce looks too thick.

2



Cook the veggies

- Meanwhile, halve **baby broccoli** lengthways. Thinly slice **leek**. Finely chop **garlic**.
- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **leek** and **baby broccoli**, stirring, until softened, **4-5 minutes**.
- Add **garlic** and **herb & mushroom seasoning** and cook until fragrant, **1-2 minutes**.

Custom Recipe: If you've added diced bacon to your meal, cook with the leek and baby broccoli, breaking up bacon with a spoon, 5-6 minutes. Continue with step.

4



Serve up

- Divide green pesto and leek fusilli between bowls.
- Sprinkle over **plant-based grated cheese (see ingredients)** to serve. Enjoy!

TIP: The plant-based cheese has a unique texture, use less or leave it out if you're not a fan!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate