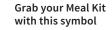
# Green Pesto & Leek Fusilli

with Baby Broccoli & Plant-Based Cheese

CLIMATE SUPERSTAR









Baby Broccoli







Herb & Mushroom



Seasoning



Vegetable Stock Powder



**Basil Pesto** 



**Baby Spinach** 



**Grated Cheese** 



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.

**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

 $Large\ saucepan\cdot Large\ frying\ pan$ 

## 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

<sup>\*</sup>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





#### 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.



## 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.



# 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.



### 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!