



Hearty Pork & Basil Pesto Pasta

with Apple-Hazelnut Salad & Parmesan

MONTHLY SPECIAL

KID FRIENDLY

Grab your Meal Kit with this symbol



Fusilli



Leek



Apple



Pork Mince



Garlic & Herb Seasoning



Cream



Basil Pesto



Hazelnuts



Mixed Salad Leaves



Grated Parmesan Cheese



Chilli Flakes (Optional)



Beef Mince

Recipe Update

Unfortunately, this week's penne was in short supply, so we've replaced it with fusilli. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

Prep in: 20-30 mins
Ready in: 25-35 mins

In this dish, we've teamed rich basil pesto with a silky cream-based sauce, then followed it up with tender pork mince for a quick meal that looks and smells every bit as good as it tastes.

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

Pantry items

Olive Oil, Honey, White Wine Vinegar

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

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
fusilli	½ large packet	1 large packet
leek	1	2
apple	1	2
pork mince	1 small packet	2 small packets OR 1 large packet
garlic & herb seasoning	1 sachet	1 sachet
cream	½ packet (125ml)	1 packet (250ml)
basil pesto	1 packet (50g)	1 packet (100g)
hazelnuts	1 packet	2 packets
honey*	½ tsp	1 tsp
white wine vinegar*	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag
grated Parmesan cheese	1 medium packet	1 large packet
chilli flakes (optional)	pinch	pinch
beef mince**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4282kJ (1023Cal)	953kJ (228Cal)
Protein (g)	45.1g	10g
Fat, total (g)	56.5g	12.6g
- saturated (g)	24.6g	5.5g
Carbohydrate (g)	80.2g	17.9g
- sugars (g)	14.8g	3.3g
Sodium (mg)	770mg	171mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4573kJ (1093Cal)	1018kJ (243Cal)
Protein (g)	49.3g	11g
Fat, total (g)	61g	13.6g
- saturated (g)	27.5g	6.1g
Carbohydrate (g)	80.2g	17.9g
- sugars (g)	14.8g	3.3g
Sodium (mg)	735mg	164mg

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://www.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 | CW37



1



Cook the fusilli

- Boil the kettle. Half-fill a medium saucepan with boiling water.
- Cook **fusilli (see ingredients)** in boiling water, over high heat, until 'al dente', **12 minutes**.
- Reserve **pasta water** (¼ cup for 2 people / ½ cup for 4 people), then drain **fusilli**. Return to saucepan.
- Meanwhile, thinly slice **leek** and **apple**.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.

Little cooks: Older kids can help add the pasta to the saucepan under adult supervision. Be careful, the water is boiling!

3



Toss the salad

- Meanwhile, roughly chop **hazelnuts**.
- In a medium bowl, combine the **honey** and a drizzle of **white wine vinegar** and **olive oil**. Season, then add **mixed salad leaves, apple** and **hazelnuts**. Toss to combine.

Little cooks: Take the lead by combining the ingredients for the dressing!

2



Make the sauce

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **leek** and **pork mince**, breaking it up with a spoon, until just browned, **5-6 minutes**. Season with **salt** and **pepper**.
- Add **garlic & herb seasoning** and cook until fragrant, **1 minute**. Reduce heat to medium, then stir through **cream (see ingredients)** and reserved **pasta water**. Cook until slightly reduced, **1-2 minutes**.
- Remove pan from heat, then stir through **basil pesto** and cooked **fusilli**. Season.

Custom Recipe: If you've swapped to beef mince, cook beef in the same way as the pork mince.

4



Serve up

- Divide hearty pork and basil pesto pasta between bowls.
- Garnish with **grated Parmesan cheese** and a pinch of **chilli flakes** (if using).
- Serve with apple-hazelnut salad. Enjoy!

Little cooks: Kids can add the finishing touch by sprinkling the cheese on top.

Rate your recipe

Did we make your tastebuds happy?

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