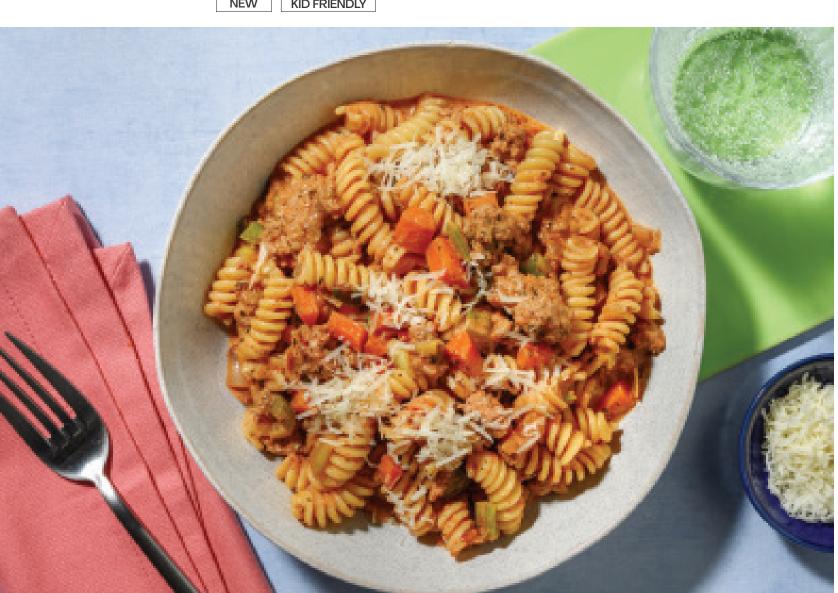


Nan's Creamy Pork Sausage Fusilli

with Leek & Parmesan

NEW

KID FRIENDLY



Grab your Meal Kit with this symbol















Sausages







Soffritto Mix



Nan's Special

Seasoning





Tomato Paste



Chicken-Style



Stock Powder

Grated Parmesan



Pantry items Olive Oil, Brown Sugar

Prep in: 20-30 mins Ready in: 25-35 mins We have a dilemma, those herby pork sausages look so tasty but we're also really wanting a creamy pasta. If you feel the same, then the solution is right here - let's have both in a pork sausage fusilli! There's no need for compromise when you can have both!

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

9		
	2 People	4 People
olive oil*	refer to method	refer to method
fusilli	1 packet	2 packets
leek	1	2
garlic	2 cloves	4 cloves
herbed pork sausages	1 packet	1 packet
soffritto mix	1 packet (150g)	1 packet (300g)
Nan's special seasoning	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
cream	½ packet (125ml)	1 packet (250ml)
chicken-style stock powder	1 medium sachet	1 large sachet
brown sugar*	½ tsp	1 tsp
grated Parmesan cheese	1 medium packet	1 large packet
herbed pork sausages**	1 packet	1 packet

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3993kJ (954Cal)	828kJ (197Cal)
Protein (g)	41.7g	8.6g
Fat, total (g)	45.8g	9.5g
- saturated (g)	24.1g	5g
Carbohydrate (g)	116.6g	24.2g
- sugars (g)	42.8g	8.9g
Sodium (mg)	3145mg	652mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5183kJ (1238Cal)	819kJ (195Cal)
Protein (g)	63.7g	10.1g
Fat, total (g)	63.2g	10g
- saturated (g)	30.6g	4.8g
Carbohydrate (g)	154.3g	24.4g
- sugars (g)	71g	11.2g
Sodium (mg)	5073mg	802mg

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

- Boil the kettle. Pour boiling water into a large saucepan with a pinch of salt.
- Add fusilli to the boiling water and cook over high heat, until 'al dente',
 12 minutes.
- Reserve some **pasta water** (¼ cup for 2 people/ ½ cup for 4 people), then drain and return **fusilli** to the pan. Cover to keep warm.

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



Make the sauce

- Heat a large frying pan over medium-high heat with a drizzle of olive oil.
 Cook leek and soffritto mix until softened, 4-5 minutes.
- Add the sausage meat and cook, breaking up with a wooden spoon, until browned, 5-6 minutes.
- Add garlic, Nan's special seasoning and tomato paste and cook until fragrant, 1 minute.
- Stir through cream (see ingredients), reserved pasta water, chicken-style stock powder and the brown sugar, until reduced slightly, 1-2 minutes.
- · Remove pan from heat, then stir through fusilli.

Custom Recipe: If you've doubled your pork sausages, cook as above.



Get prepped

- While the pasta is cooking, thinly slice leek. Finely chop garlic.
- · Squeeze herbed pork sausage meat out of it's casing.



Serve up

- Divide Nan's creamy pork sausage fusilli between bowls.
- Garnish with grated Parmesan cheese to serve. Enjoy!

Rate your recipe