



# Nan's Creamy Pork Sausage Fusilli

with Leek & Parmesan

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Fusilli



Leek



Garlic



Herbed Pork Sausages



Soffritto Mix



Nan's Special Seasoning



Tomato Paste



Cream



Chicken-Style Stock Powder



Grated Parmesan Cheese



Herbed Pork Sausages

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!

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

### Pantry items

Olive Oil, Brown Sugar

## 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
<b>olive oil*</b>	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
<b>brown sugar*</b>	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](https://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 | CW41



1



## 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.

3



## 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.

2



## Get prepped

- While the pasta is cooking, thinly slice **leek**. Finely chop **garlic**.
- Squeeze **herbed pork sausage meat** out of its casing.

4



## Serve up

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

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)