



# 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
<b>olive oil*</b>	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](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

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## 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.

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## 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.

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## 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?

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