HELLO FRESH

Pork Sausage & Creamy Tomato Pasta
with Soffritto & Parmesan

NEW

Fettuccine

Leek

Herbed Pork Sausages

Soffritto Mix

Aussie Spice Blend

Tomato Paste

Cream

Chicken-Style Stock Powder

Grated Parmesan Cheese

Herbed Pork Sausages

Recipe Update

We've replaced the spaghetti in this recipe with fettuccine due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: 15-25 mins
Ready in: 20-30 mins

Who here loves a saucy pasta night? Pork sausages add a special touch to this fettuccine dish, contributing to a delicious pork sausage & creamy tomato sauce. Pasta night is back in business!

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

Pantry items

Olive Oil, Brown Sugar

Z

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
*olive oil**	refer to method	refer to method
fettuccine	1 packet	2 packets
leek	1	2
herbed pork sausages	1 medium packet	1 large packet
soffritto mix	1 packet (150g)	1 packet (300g)
Aussie spice blend	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**	1 tsp	2 tsp
grated Parmesan cheese	1 medium packet	1 large packet
herbed pork sausages**	1 medium packet	1 large packet

***Pantry Items** **Custom Recipe Ingredient*

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4004kJ (957Cal)	828kJ (198Cal)
Protein (g)	41.6g	8.6g
Fat, total (g)	45.8g	9.5g
- saturated (g)	24.1g	5g
Carbohydrate (g)	117.3g	24.3g
- sugars (g)	44.1g	9.1g
Sodium (mg)	3224mg	667mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5193kJ (1241Cal)	820kJ (196Cal)
Protein (g)	63.6g	10g
Fat, total (g)	63.2g	10g
- saturated (g)	30.6g	4.8g
Carbohydrate (g)	154.9g	24.5g
- sugars (g)	72.3g	11.4g
Sodium (mg)	5151mg	813mg

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.

1

Cook the fettuccine

- Boil the kettle. Half-fill a large saucepan with boiling water, then add a generous pinch of **salt**.
- Cook **fettuccine** in the boiling water, over high heat, until 'al dente', **9 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people/ ½ cup for 4 people), then drain and return **fettuccine** to the pan. Cover to keep warm.

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

2

Get prepped

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

3

Make the sauce

- In a large frying, heat a drizzle of **olive oil** over medium-high heat. Cook **soffritto mix** and **leek** until softened, **4-5 minutes**.
- Add the **sausage meat** and cook, breaking up with a spoon, until browned, **5-6 minutes**.
- Add **Aussie spice blend** 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**, cook until slightly reduced, **1-2 minutes**. Season to taste.

Custom Recipe: If you've doubled your herbed pork sausages, cook in batches for the best results. Return all sausage and veggies to the pan before adding the aromatics. Continue with step.

4

Serve up

- Remove pan from heat, then stir through cooked fettuccine until combined.
- Divide pork sausage and creamy tomato pasta between bowls.
- Garnish with **grated Parmesan cheese** to serve. Enjoy!

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