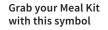


# Nan's Creamy Pork Sausage Orecchiette

with Spinach & Parmesan

KID FRIENDLY

CLIMATE SUPERSTAR









Orecchiette



Sausages



Soffritto Mix







Tomato Paste

Nan's Special Seasoning





Chicken-Style

Stock Powder

Cream





**Baby Spinach** Leaves

**Grated Parmesan** Cheese



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



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 orecchiette! There's no need for compromise when you can have both!

**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

 $Large\ saucepan\cdot Large\ frying\ pan$ 

### Ingredients

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	2 People	4 People
olive oil*	refer to method	refer to method
orecchiette	1 packet	2 packets
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 (125g)	1 packet (250g)
chicken-style stock powder	1 medium sachet	1 large sachet
baby spinach leaves	1 small bag	1 medium bag
brown sugar*	½ tsp	1 tsp
grated Parmesan cheese	1 medium packet	1 large packet
herbed pork sausages**	1 packet	1 packet

<sup>\*</sup>Pantry Items \*\*Custom Recipe Ingredient

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3923kJ (938Cal)	895kJ (214Cal)
Protein (g)	40.9g	9.3g
Fat, total (g)	45.5g	10.4g
- saturated (g)	24.1g	5.5g
Carbohydrate (g)	114.5g	26.1g
- sugars (g)	40.6g	9.3g
Sodium (mg)	3149mg	718mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5113kJ (1222Cal)	869kJ (208Cal)
Protein (g)	62.9g	10.7g
Fat, total (g)	62.9g	10.7g
- saturated (g)	30.6g	5.2g
Carbohydrate (g)	152.1g	25.8g
- sugars (g)	68.8g	11.7g
Sodium (mg)	5076mg	863mg

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 pasta

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

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



#### Make the sauce

- In a large frying pan heat a drizzle of olive oil over medium-high heat.
   Cook 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), chicken-style stock powder, baby spinach leaves, reserved pasta water and the brown sugar, until reduced slightly, 1-2 minutes. Remove pan from heat, then stir through orecchiette.

**Custom Recipe:** If you've doubled your pork sausages, cook in batches.



#### Get prepped

- While the pasta is cooking, finely chop garlic.
- Squeeze herbed pork sausage meat out of its casing and place in a bowl.



# Serve up

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



Did we make your tastebuds happy?
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