



Nan's Creamy Pork Sausage Orecchiette

with Spinach & Parmesan

KID FRIENDLY

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Orecchiette



Garlic



Herbed Pork Sausages



Soffritto Mix



Nan's Special Seasoning



Tomato Paste



Cream



Chicken-Style Stock Powder



Baby Spinach Leaves



Grated Parmesan Cheese



Herbed Pork Sausages

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!

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
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

*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

2024 | CW06



1



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.

3



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.

2



Get prepped

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

4



Serve up

- Divide Nan's creamy pork sausage orecchiette 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