



# Saucy Mexican Chicken & Veggie Fusilli

with Cheddar Cheese

NEW

Grab your Meal Kit with this symbol



Fusilli



Celery



Carrot



Chicken Breast



Tex-Mex Spice Blend



Tomato Paste



Cream



Chicken-Style Stock Powder



Shredded Cheddar Cheese



Shredded Cheddar Cheese

### Recipe Update

We've replaced the orecchiette in this recipe with fusilli 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

Eat Me Early

Embark on a true culinary adventure, when Mexican flavours are introduced to our favourite Italian staple - pasta. Tex-Mex spices dance with chicken and colourful veggies, all hugged by a blanket layer of Cheddar cheese. It's a pasta party that'll have your taste buds performing a salsa!

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

### Pantry items

Olive Oil, Butter

## 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
celery	1	2
carrot	1	2
chicken breast	1 medium packet	2 medium packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
<b>butter*</b>	20g	40g
cream	½ packet	1 packet
chicken-style stock powder	1 medium sachet	1 large sachet
shredded Cheddar cheese	1 medium packet	1 large packet
shredded Cheddar cheese**	1 medium packet	1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4167kJ (996Cal)	819kJ (196Cal)
Protein (g)	57.7g	11.3g
Fat, total (g)	49.1g	9.7g
- saturated (g)	27.3g	5.4g
Carbohydrate (g)	80g	15.7g
- sugars (g)	12.6g	2.5g
Sodium (mg)	1509mg	297mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4525kJ (1082Cal)	856kJ (205Cal)
Protein (g)	62.4g	11.8g
Fat, total (g)	56.5g	10.7g
- saturated (g)	31.8g	6g
Carbohydrate (g)	80g	15.1g
- sugars (g)	12.6g	2.4g
Sodium (mg)	1648mg	312mg

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

2024 | CW15



1



## Cook the fusilli

- Boil the kettle. Half-fill a large saucepan with boiling water and add a generous pinch of **salt**.
- 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). Drain, then return **pasta** to saucepan with a drizzle of **olive oil**.

3



## Cook the sauce

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **chicken** and **celery** until browned and cooked through, **4-5 minutes**.
- Add **carrot** and cook, tossing, until softened, **2-3 minutes**.
- Add **Tex-Mex spice blend**, **tomato paste** and the **butter** and cook, stirring, until fragrant, **1-2 minutes**.
- Reduce the heat to medium, then add **cream (see ingredients)**, **chicken-style stock powder** and the reserved **pasta water**. Stir to combine.
- Remove pan from heat, then add cooked **pasta** and half the **shredded Cheddar cheese**. Toss to combine.

**Custom Recipe:** If you've doubled your shredded Cheddar cheese, follow instructions as above.

2



## Get prepped

- While the pasta is cooking, finely chop **celery**. Grate **carrot**.
- Cut **chicken breast** into 2cm chunks.

4



## Serve up

- Divide Tex-Mex chicken and veggie fusilli between bowls.
- Top with remaining Cheddar 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)