

Creamy Tex-Mex Pulled Pork Fusilli

with Cheddar & Coriander

NEW

Grab your meal kit
with this number

27



Fusilli



Celery



Carrot



Pulled Pork



Tex-Mex
Spice Blend



Tomato Paste



Cream



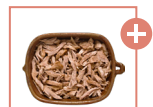
Chicken-Style
Stock Powder



Shredded Cheddar
Cheese



Coriander



Pulled
Pork



Pork
Mince

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

Here's a cuisine combo we're excited to try - Mexican and Italian! Pulled pork is cooked in a creamy tomato sauce with Tex-Mex spices, before being tossed through golden twirls of fusilli and Cheddar cheese. This meal is sure to be a hit with the whole family!

Pantry items

Olive Oil, Butter

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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
fusilli	1 small packet	2 small packets
celery	1 stalk	2 stalks
carrot	1	2
pulled pork	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
cream	½ packet	1 packet
chicken-style stock powder	1 medium sachet	1 large sachet
butter*	20g	40g
shredded Cheddar cheese	1 medium packet	1 large packet
coriander	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4784kJ (1143Cal)	979kJ (234Cal)
Protein (g)	36.6g	7.5g
Fat, total (g)	74.2g	15.2g
- saturated (g)	42.7g	8.7g
Carbohydrate (g)	83.6g	17.1g
- sugars (g)	14.6g	3g
Sodium (mg)	2107mg	431mg
Dietary Fibre (g)	8.7g	1.8g

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 | CW28



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 **fusilli** to saucepan with a drizzle of **olive oil**.



Cook the sauce

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **celery** and **carrot** until softened, **5-6 minutes**.
- **SPICY!** *The spice blend is mild, but use less if you're cooking for children.* Add **pulled pork**, **Tex-Mex spice blend** and **tomato paste** and cook, stirring, until fragrant, **1-2 minutes**.
- Reduce the heat to medium, then add **cream** (see ingredients), **chicken-style stock powder**, the **butter** and reserved **pasta water**. Stir to combine.
- Remove from heat, then add **fusilli** and half the **shredded Cheddar cheese**. Toss to combine.

CUSTOM OPTIONS



DOUBLE PULLED PORK

Follow method above, cooking in batches if necessary.



SWAP TO PORK MINCE

Follow method above.



Get prepped

- While the pasta is cooking, finely chop **celery**. Grate **carrot**.

Little cooks: *Under adult supervision, kids can help grate the carrot!*



Serve up

- Divide Tex-Mex pulled pork fusilli between bowls.
- Top with remaining Cheddar cheese.
- Tear **coriander** over to serve. Enjoy!

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

