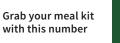


with Baby Leaves & Parmesan

KID FRIENDLY















Herbed Pork Sausages

Soffritto Mix





Nan's Special Seasoning

**Tomato Paste** 







**Baby Leaves** 



**Grated Parmesan** Cheese





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

**Pantry items** Olive Oil, Brown Sugar

## 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
garlic	2 cloves	4 cloves
herbed pork sausages	1 medium packet	2 medium packets OR 1 large packet
soffritto mix	1 medium packet	1 large packet
Nan's special seasoning	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
cream	½ packet	1 packet
baby leaves	1 small packet	1 medium packet
brown sugar*	½ tsp	1 tsp
grated Parmesan cheese	1 medium packet	1 large packet

<sup>\*</sup>Pantry Items

### **Nutrition**

Per Serving	Per 100g
3904kJ (933Cal)	895kJ (214Cal)
40.5g	9.3g
45.7g	10.5g
24.4g	5.6g
113.5g	26g
40.1g	9.2g
2696mg	618mg
7.3g	1.7g
	3904kJ (933Cal) 40.5g 45.7g 24.4g 113.5g 40.1g 2696mg

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.



### Cook the fusilli

- Boil the kettle. Half-fill a large saucepan with boiling water and a pinch of salt.
- Cook **fusilli** in the boiling water, over high heat, until 'al dente', **12 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people/ ½ cup for 4 people), then drain and return **fusilli** 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), baby leaves, reserved pasta water and the brown sugar, until reduced slightly, 1-2 minutes. Remove pan from heat, then stir through fusilli.



# 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 fusilli between bowls.
- Sprinkle with grated Parmesan cheese to serve. Enjoy!

**Little cooks:** Add the finishing touch and help sprinkle over the cheese!



