



Nan's Creamy Pork Sausage Fusilli

with Baby Leaves & Parmesan

KID FRIENDLY

Grab your meal kit with this number

26



Fusilli



Garlic



Herbed Pork Sausages



Soffritto Mix



Nan's Special Seasoning



Tomato Paste



Cream



Baby Leaves



Grated Parmesan Cheese



Herbed Pork Sausages



Pork Mince

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

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3904kJ (933Cal)	895kJ (214Cal)
Protein (g)	40.5g	9.3g
Fat, total (g)	45.7g	10.5g
- saturated (g)	24.4g	5.6g
Carbohydrate (g)	113.5g	26g
- sugars (g)	40.1g	9.2g
Sodium (mg)	2696mg	618mg
Dietary Fibre (g)	7.3g	1.7g

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!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW29



CUSTOM OPTIONS



DOUBLE HERBED PORK SAUSAGES

Follow method above, cooking in batches if necessary.



SWAP TO PORK MINCE

Follow method above.

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

