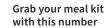


Easy Creamy Beef & Pork Fusilli with Chargrilled Capsicum Relish & Greens

HELLOHERO

KID FRIENDLY

















Beef & Pork







Chicken-Style

Seasoning





Chargrilled Capsicum



Baby Leaves





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

If you have your favourite pair of slippers handy, we suggest putting them on because a bowl of creamy fusilli is how we're winding down for the day. Hum in bliss when you taste the beef and pork mince in a rich and creamy sauce with chargrilled capsicum stirred through. It's a dinner with no fuss and a whole lot of comfort.

Pantry items

Olive Oil

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

9		
	2 People	4 People
olive oil*	refer to method	refer to method
fusilli	1 small packet	1 medium packet
celery	1 stalk	2 stalks
beef & pork mince	1 medium packet	2 medium packets OR 1 large packet
herb & mushroom seasoning	1 medium sachet	2 medium sachets
cream	½ packet	1 packet
chicken-style stock powder	1 medium sachet	1 large sachet
chargrilled capsicum relish	1 medium packet	1 large packet
baby leaves	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3657kJ (874cal)	412kJ (98cal)
Protein (g)	40.8g	4.6g
Fat, total (g)	45.1g	5.1g
- saturated (g)	23g	2.6g
Carbohydrate (g)	73.7g	8.3g
- sugars (g)	9.4g	1.1g
Sodium (mg)	1390mg	156.6mg
Dietary Fibre (g)	5.8g	0.7g

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, then add a generous pinch of salt.
- Cook fusilli uncovered, over high heat, until 'al dente', 12 minutes.
- Reserve some of the **pasta water** (½ cup for 2 people / 1 cup for 4 people), drain and return to saucepan.

Little cooks: Older kids, help add the pasta to the saucepan under adult supervision. Be careful, the water is boiling!



Finish the sauce

- Add herb & mushroom seasoning and cook until fragrant, 1 minute.
- Reduce heat to medium, then add cream (see ingredients), chicken-style stock powder and reserved pasta water, and cook, stirring, until slightly reduced, 1-2 minutes.
- Remove pan from heat, then add chargrilled capsicum relish, cooked fusilli and baby leaves. Stir to combine.



Get prepped

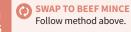
- · Meanwhile, finely chop celery.
- In a large frying pan, heat a drizzle of olive oil over high heat. Cook celery and beef & pork mince, breaking up with a spoon, until just browned,
 3-4 minutes.



Serve up

• Divide creamy beef and pork fusilli between bowls to serve. Enjoy!







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

