



# Creamy Beef & Pork Fusilli

with Chargrilled Capsicum Relish & Greens

HELLOHERO

KID FRIENDLY

Grab your meal kit with this number

27



Fusilli



Celery



Beef & Pork Mince



Garlic & Herb Seasoning



Cream



Chicken-Style Stock Powder



Chargrilled Capsicum Relish



Baby Leaves



Beef Mince



Beef & Pork Mince

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

Beef and pork mince are cooked into a creamy capsicum relish-spiked sauce dotted with pan-fried veggies for a rich and decadent pasta. Stir through some baby leaves at the last minute for a hint of vibrant green.

### 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

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
fusilli	1 small packet	2 small packets
celery	1 stalk	2 stalks
beef & pork mince	1 medium packet	2 medium packets or 1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
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](https://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.



## Finish the sauce

- Add **garlic & herb seasoning** and cook until fragrant, **1 minute**.
- Reduce heat to medium, then add **cream (see ingredients)**, **chicken-style stock powder** and **reserved pasta water** (½ cup for 2 people / 1 cup for 4 people), 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!

## We're here to help!

Scan here if you have any questions or concerns

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### CUSTOM OPTIONS



#### SWAP TO BEEF MINCE

Cook with veggies, breaking up with a spoon, until browned, 4-5 minutes.



#### DOUBLE BEEF & 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.

