



# 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



Nan's Special Seasoning



Cream



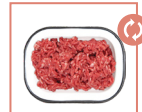
Chicken-Style Stock Powder



Chargrilled Capsicum Relish



Baby Leaves



Beef Mince



Beef & Pork Mince

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

Both beef and pork mince are cooked into a creamy capsicum sauce dotted with pan-fried veggies for a rich and decadent pasta sauce. 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 medium packet	2 medium packets OR 1 large packet
celery	1 stalk	2 stalks
beef & pork mince	1 medium packet	2 medium packets OR 1 large packet
Nan's special 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)	3650kJ (872cal)	412kJ (99cal)
Protein (g)	40.7g	4.6g
Fat, total (g)	45g	5.1g
- saturated (g)	23g	2.6g
Carbohydrate (g)	73.5g	8.3g
- sugars (g)	9.2g	1g
Sodium (mg)	1377mg	155.6mg
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.

1



## 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.

3



## Finish the sauce

- Add **Nan's special 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.

2



## 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**.

4



## 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

2024 | CW39



CUSTOM  
OPTIONS



SWAP TO BEEF MINCE  
Follow method above.



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.

