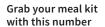


One-Pot Creamy Mushroom & Leek Pasta

with Parmesan Cheese











Button Mushrooms



Garlic Paste











Chicken-Style





Fusilli



Grated Parmesan Cheese





Prep in: 15-25 mins Ready in: 25-35 mins

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 with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
leek	1	2
button mushrooms	1 large packet	2 large packets
garlic paste	1 large packet	2 large packets
garlic & herb seasoning	1 medium sachet	1 large sachet
cream	½ packet	1 packet
boiling water*	1¾ cups	3½ cups
chicken-style stock powder	1 medium sachet	1 large sachet
fusilli	1 packet	2 packets
grated Parmesan cheese	1 medium packet	1 large packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3036kJ (725Cal)	662kJ (158Cal)
Protein (g)	24.2g	5.3g
Fat, total (g)	34.2g	7.5g
- saturated (g)	18.4g	4g
Carbohydrate (g)	75g	16.4g
- sugars (g)	8.8g	1.9g
Sodium (mg)	1422mg	310mg
Dietary Fibre (g)	8.4g	1.8g
- sugars (g) Sodium (mg)	8.8g 1422mg	1.9g 310mg

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.



Get prepped

- · Boil the kettle.
- Slice leek and button mushrooms.



Add the pasta

- Add cream (see ingredients), the boiling water (1¾ cups for 2 people / 3½ cups for 4 people), chicken-style stock powder and fusilli.
- Stir to combine and bring to the boil.
- Reduce heat to medium, then cover with a lid. Cook, stirring occasionally, until the pasta is 'al dente', 15-20 minutes.
- Remove from heat, then stir through grated Parmesan cheese. Season with pepper.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.



Cook the mushrooms

- Heat a large saucepan over medium-high heat with a drizzle of olive oil.
- Cook leek and mushrooms, stirring occasionally, until just softened,
 8-10 minutes.
- Add garlic paste and garlic & herb seasoning and cook until fragrant,
 1 minute.



Serve up

• Divide one-pot creamy mushroom and leek pasta between bowls to serve. Enjoy!



ADD DICED CHICKEN

Before cooking veggies, cook with a drizzle of olive oil until browned and cooked through, 3-4 minutes. Continue with recipe.

ADD DICED BACON

Before cooking sauce, cook diced bacon, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

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

