

One-Pot Creamy Mushroom & Leek Pasta

with Parmesan Cheese

Grab your meal kit with this number

19



Leek



Button Mushrooms



Garlic Paste



Garlic & Herb Seasoning



Cream



Chicken-Style Stock Powder



Fusilli



Grated Parmesan Cheese



Diced Chicken



Diced Bacon

Recipe Update

We've replaced the penne in this recipe with fusilli due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

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

If you have your favourite pair of slippers handy, we suggest putting them on because a bowl of creamy pasta is how we're winding down for the day. Hum in bliss when you taste the mushrooms and leek in the sauce and with only one pot 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 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

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://www.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**.



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**.



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.



Serve up

- Divide one-pot creamy mushroom and leek pasta 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

+ 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.

