

Rich Italian Pork & Leek Penne

with Grated Parmesan

KIWI FLAVOURS

KID FRIENDLY

Grab your meal kit with this number

36



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

-  Celery
-  Leek
-  Penne
-  Pork Mince
-  Tomato Paste
-  Kiwi Spice Blend
-  Cream
-  Chicken-Style Stock Powder
-  Grated Parmesan Cheese
-  Beef Mince
-  Pork Mince

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

You can add just about anything to a pasta, but sometimes, simple really is best. Pork mince, leek and celery are cooked down and tossed through fusilli with a creamy, tomato-based sauce. A little Parmesan on top is all you need to complete this warm and comforting meal.

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
olive oil*	refer to method	refer to method
celery	1 stalk	2 stalks
leek	1	2
penne	1 medium packet	1 large packet
pork mince	1 medium packet	2 medium packets OR 1 large packet
tomato paste	1 packet	2 packets
Kiwi spice blend	1 sachet	2 sachets
cream	½ packet	1 packet
chicken-style stock powder	1 medium sachet	1 large sachet
grated Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3657kJ (874Cal)	877kJ (209Cal)
Protein (g)	44.2g	10.6g
Fat, total (g)	41.5g	10g
- saturated (g)	22.7g	5.4g
Carbohydrate (g)	77.4g	18.6g
- sugars (g)	11.7g	2.8g
Sodium (mg)	1158mg	278mg
Dietary Fibre (g)	7.6g	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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Cook the pasta

- Boil kettle. Finely chop **celery**. Thinly slice **leek**.
- Half-fill a large saucepan with water, add a generous pinch of **salt**, then bring to the boil over high heat.
- Cook **penne** in boiling water until 'al dente', **12 minutes**.
- Reserve **pasta water** (½ cup for 2 people / 1 cup for 4 people). Drain **penne**, then return to saucepan.

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

3



Bring it all together

- Reduce frying pan heat to medium, then add **tomato paste** and **Kiwi spice blend** and cook until fragrant, **1 minute**.
- Add **cream** (see ingredients), **chicken-style stock powder** and **reserved pasta water**, and cook, stirring, until thickened, **2-3 minutes**.
- Remove pan from heat, then add **cooked penne** and toss to coat. Season to taste.

2



Get prepped

- Meanwhile, heat a large frying pan over medium-high heat with a drizzle of **olive oil**.
- Cook **pork mince**, **celery** and **leek**, breaking up with a spoon, until just browned, **5-7 minutes**.

4



Finish & serve

- Divide Italian pork and leek penne between bowls.
- Sprinkle over **grated Parmesan cheese** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2025 | CW06



**CUSTOM
OPTIONS**



SWAP TO BEEF MINCE

Follow method above.



DOUBLE 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.

