



Chorizo & Cherry Tomato Fusilli

with Red Pesto & Crumbly Cheese

Grab your Meal Kit with this symbol



Fusilli Pasta



Mild Chorizo



Cherry Tomatoes



Red Pesto




Baby Spinach Leaves



Greek Salad Cheese/Feta Cheese



 Hands-on: 10 mins
Ready in: 15 mins

Got 15 quick minutes to give this lunch idea a go? Whip up a pasta salad like no other, filled to the brim with mildly spiced chunks of chorizo, a burst of sweetness from the fresh cherry tomatoes and a rich red pesto stirred through to bring it all together. Top it off with some crumbly cheese and go for gold!

Pantry items

Olive Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Large frying pan

Ingredients

	2 People
olive oil*	refer to method
fusilli pasta	1 packet
mild chorizo	1 packet
cherry tomatoes	1 punnet
red pesto	1 packet (50g)
baby spinach leaves	1 bag (30g)
Greek salad cheese/feta cheese	1 packet (50g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3526kJ (843Cal)	1085kJ (259Cal)
Protein (g)	36g	11.1g
Fat, total (g)	42g	12.9g
- saturated (g)	15.2g	4.7g
Carbohydrate (g)	77.1g	23.7g
- sugars (g)	6.3g	1.9g
Sodium (mg)	1271mg	391mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.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 a kettle of water. Add the **boiling water** to a medium saucepan. Cook the **fusilli** in the boiling water until 'al dente', **11 minutes**. Drain and return to the saucepan.

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

3



Prep the tomatoes

While the chorizo is cooking, halve the **cherry tomatoes**.

2



Cook the chorizo

While the fusilli is cooking, roughly chop the **chorizo**. Heat drizzle of **olive oil** in a large frying pan over high heat. Cook the **chorizo**, tossing, until golden, **4-6 minutes**.

4



Pack & serve

When you're ready to pack lunch, stir the **red pesto**, chorizo, cherry tomatoes and **baby spinach leaves** through the cooked fusilli. Season to taste. Divide the pasta between two microwave-safe containers. Refrigerate. At lunchtime, heat in the microwave until piping hot, 2-3 minutes. Crumble with the **cheese** to serve.

Enjoy!