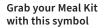


# Chorizo & Cherry Tomato Fusilli with Red Pesto & Crumbly Cheese









Fusilli Pasta

Mild Chorizo





**Cherry Tomatoes** 





Baby Spinach Leaves

Greek Salad

Cheese/Feta Cheese



**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

3	
	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)

<sup>\*</sup>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

ingredient, please be aware allergens may have changed.

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

**Ingredients** 



### 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.



#### 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.



# Prep the tomatoes

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



#### 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!