



Dinner - Pork & Pesto Ragu Fusilli with Parmesan + Kids' Dinner - Mexican Cheesy Pork & Veggie Quesadillas

Grab your Meal Kit with this symbol



- Carrot
- Courgette
- Celery
- Onion
- Garlic
- Fusilli
- Pork Mince
- Tomato Paste
- Herb & Mushroom Seasoning
- Tomato Sugo
- Salad Leaves
- Tex-Mex Spice Blend
- Basil Pesto
- Grated Parmesan Cheese
- Mini Flour Tortillas
- Shredded Cheddar Cheese
- Sour Cream

Recipe Update
The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

DINNER
Prep in: 20-30 mins
Ready in: 40-50 mins

KIDS DINNER
Ready in: 10 mins

Sometimes deciding what's for dinner can be tricky, everyone wants something different and all options are too good! Well, if you're really feeling the need for a meaty pasta tonight then dig into this easy to make veggie and pork ragu stirred through with our Tex-Mex spice blend and heaped on top of steaming bowl of fusilli. For the kids — who are craving some good old tacos — grab that same delicious ragu sauce and stuff it into some toasty tortillas. Now everyone is happy!

Pantry items
Olive Oil, Butter

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

Large saucepan · Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
courgette	2	3
celery	1 stalk	2 stalks
onion	1	2
garlic	4 cloves	6 cloves
fusilli	1 packet	1 packet
pork mince	1 medium packet	1 small & 1 medium packet
tomato paste	2 packets	3 packets
herb & mushroom seasoning	1 sachet	2 sachets
tomato sugo	1 packet (200g)	1 packet (400g)
butter*	20g	40g
salad leaves	1 medium bag	1 small bag & 1 medium bag
Tex-Mex spice blend	1 sachet	1 sachet
basil pesto	1 packet (50g)	1 packet (100g)
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
mini flour tortillas	6	6
shredded Cheddar cheese	1 packet (50g)	1 packet (50g)
sour cream	1 medium packet	1 medium packet

*Pantry Items

Nutrition

Dinner	Avg Qty	Per Serving	Per 100g
Energy (kJ)		3910kJ (934Cal)	615kJ (147Cal)
Protein (g)		47.9g	7.5g
Fat, total (g)		40.1g	6.3g
- saturated (g)		14.1g	2.2g
Carbohydrate (g)		88.6g	13.9g
- sugars (g)		19.0g	3.0g
Sodium (g)		1630mg	256mg

Dinner 2.0	Avg Qty	Per Serving	Per 100g
Energy (kJ)		2830kJ (675Cal)	535kJ (128Cal)
Protein (g)		43.6g	8.3g
Fat, total (g)		37.2g	7.0g
- saturated (g)		16.4g	3.1g
Carbohydrate (g)		55.7g	10.6g
- sugars (g)		11.6g	2.2g
Sodium (mg)		866mg	164mg

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.

If you have any questions or concerns, please visit

hellofresh.co.nz/contact

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Get prepped

Bring a large saucepan of salted water to the boil. Grate **carrot** and **courgette**. Finely chop **celery**, **onion** and **garlic**. Cook **fusilli** in boiling water until 'al dente', **12 minutes**. Reserve some **pasta water** (1/2 cup for 2 people / 1 cup for 4 people). Drain and return to pan.

Little cooks: *Don your goggles and have a go at peeling off the onion's outer layer!*

Little cooks: *Older kids can help add the pasta to the saucepan under adult supervision. Be careful, the water is boiling!*



Finish the filling

Return the empty frying pan to medium-high heat, with a drizzle of **olive oil**. Cook **Tex-Mex spice blend** until fragrant, **1 minute**. Add reserved **pork mixture** and remaining **salad leaves** and stir to combine, **1 minute**. Season with **salt** and **pepper**. Transfer to a reusable container and refrigerate.



Start the pork sugo

Meanwhile, heat a drizzle of **olive oil** in a large frying pan over high heat. Cook **pork mince**, breaking up with a spoon, until browned, **4-5 minutes**. Transfer to a bowl and set aside. Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **onion**, **celery**, **carrot** and **courgette**, stirring, until softened, **5-6 minutes**. Add **garlic** and **tomato paste**, and cook until fragrant, **1-2 minutes**. Return **pork** to the pan and stir to combine. In a bowl, reserve 2 portions of **pork mixture** for the kids' dinner.



Serve up adults' dinner

Divide pork ragu fusilli between bowls. Top with **basil pesto** and **grated Parmesan cheese**.



Finish the pork sugo & pasta

Reduce frying pan with **pork mince** to medium heat, then add **herb & mushroom seasoning**, **tomato sugo**, the **butter** and reserved **pasta water** and cook, stirring, until slightly thickened, **3-4 minutes**. Transfer **pork sugo** to the saucepan with the **fusilli**, then add **salad leaves** (1/2 bag for 2 people / 2/3 medium bag for 4 people) and stir until wilted, **1 minute**. Season to taste.

TIP: *Add a splash more water if the sauce looks too thick.*



Serve up

When you're ready to make the kids' dinner, preheat oven to **220°C/200°C fan-forced**. Arrange **tortillas** on a lined oven tray. Divide Tex-Mex pork filling among tortillas, spooning it onto one half of each tortilla, then top with **shredded Cheddar cheese**. Fold empty half of each tortilla over to enclose filling and press down. Brush or spray tortillas with a drizzle of olive oil and season. Bake until cheese has melted and tortillas are golden, **8-10 minutes**. Divide quesadillas between plates. Serve with **sour cream**.

Little cooks: *Kids can add the finishing touch by sprinkling the cheese on top.*

Enjoy!