



Easy Creamy Pork & Leek Fusilli

with Parmesan Cheese

Grab your Meal Kit with this symbol



Leek



Silverbeet



Fusilli



Pork Mince



Longlife Cream



Chicken-Style Stock Powder



Nan's Special Seasoning



Chilli Flakes (Optional)



Parsley



Grated Parmesan Cheese

Hands-on: **10-20 mins**
 Ready in: **20-30 mins**

Spicy (optional chilli flakes)

In this dish, we've paired a special seasoning straight from Nan's secret spice drawer with a silky cream-based sauce, then followed it up with tender pork mince for a 20 minute meal that looks and smells every bit as good as it tastes.

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
leek	2	4
silverbeet	1 packet	1 packet
fusilli	1 packet	2 packets
pork mince	1 small packet	1 medium packet
longlife cream	½ bottle (125ml)	1 bottle (250ml)
chicken-style stock powder	1 sachet	2 sachets
Nan's special seasoning	1 sachet	2 sachets
butter*	20g	40g
chilli flakes (optional)	pinch	pinch
parsley	1 bunch	1 bunch
grated Parmesan cheese	1 packet (30g)	1 packet (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4160kJ (994Cal)	944kJ (226Cal)
Protein (g)	45.9g	10.4g
Fat, total (g)	50.9g	11.5g
- saturated (g)	28.6g	6.5g
Carbohydrate (g)	83.6g	19g
- sugars (g)	10.7g	2.4g
Sodium (mg)	2127mg	483mg

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.



Get prepped

Boil a kettle of water. Thinly slice the **leek**. Roughly chop the **silverbeet**.



Bring it all together

In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook the **leek** and **pork mince**, breaking it up with a spoon, until browned, **4-5 minutes**. Reduce the heat to medium. Add the **longlife cream** (see ingredients), **chicken-style stock powder** and **Nan's special seasoning** and cook until bubbling, **1 minute**. Add the **silverbeet**, **butter**, a pinch of **chilli flakes** (if using), the cooked **pasta** and reserved **pasta water** and cook until the greens are wilted, **2 minutes**. Season to taste.



Cook the pasta

Pour the boiling water into a large saucepan over a high heat. Add a pinch of **salt** and bring to the boil. Cook the **fusilli** until 'al dente', **11 minutes**. Reserve some **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people), drain, then return the **fusilli** to the saucepan.

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



Serve up

Divide the creamy pork and leek fusilli between bowls. Tear over the **parsley**. Top with the **grated Parmesan cheese**.

Enjoy!