



Creamy Pork, Leek & Spinach Fusilli

with Parmesan Cheese

Grab your Meal Kit with this symbol



Leek



Baby Spinach Leaves



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 | 1 | 2 |
| baby spinach leaves | 1 bag (60g) | 1 bag (120g) |
| 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 (10g) | 2 sachets (20g) |
| Nan's special seasoning | 1 sachet | 2 sachets |
| butter* | 20g | 40g |
| chilli flakes (optional) | pinch | pinch |
| parsley | 1 bag | 1 bag |
| grated Parmesan cheese | 1 packet (30g) | 1 packet (60g) |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 4146kJ (991Cal) | 985kJ (235Cal) |
| Protein (g) | 46g | 10.9g |
| Fat, total (g) | 50.8g | 12.1g |
| - saturated (g) | 28.6g | 6.8g |
| Carbohydrate (g) | 82.9g | 19.7g |
| - sugars (g) | 10.3g | 2.4g |
| Sodium (mg) | 2078mg | 494mg |

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

2021 | CW40



Get prepped

- Boil the kettle. Thinly slice white and light green parts of **leek**. Roughly chop **baby spinach leaves**



Cook the pork & sauce

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



Cook the pasta

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

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



Serve up

- Divide creamy pork, leek and spinach fusilli between bowls.
- Tear over **parsley**. Sprinkle with **grated Parmesan cheese** to serve.

Enjoy!