

Creamy Pork & Basil Pesto Fusilli

with Garden Salad & Parmesan

Grab your Meal Kit with this symbol



Tomato



Courgette



Fusilli



Pork Mince



Longlife Cream



Garlic & Herb Seasoning



Basil Pesto



Mixed Salad Leaves




Grated Parmesan Cheese



Chilli Flakes (Optional)

 Hands-on: **20-25 mins**
Ready in: **25-35 mins**

 Spicy (optional chilli flakes)

In this dish, we've teamed rich basil pesto with a silky cream-based sauce, then followed it up with tender pork mince for a meal that looks and smells every bit as good as it tastes.

Pantry items

Olive Oil, Butter, White Wine Vinegar, Honey

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 with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
tomato	1	2
courgette	1	2
fusilli	1 packet	2 packets
pork mince	1 packet	1 packet
longlife cream	½ bottle (125ml)	1 bottle (250ml)
garlic & herb seasoning	1 sachet	1 sachet
butter*	20g	40g
basil pesto	1 packet (50g)	1 packet (100g)
white wine vinegar*	1 tsp	2 tsp
honey*	½ tsp	1 tsp
mixed salad leaves	1 bag (30g)	1 bag (60g)
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
chilli flakes (optional)	pinch	pinch

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4790kJ (1140Cal)	846kJ (202Cal)
Protein (g)	47.5g	8.4g
Fat, total (g)	67.9g	12.0g
- saturated (g)	31.9g	5.6g
Carbohydrate (g)	82.2g	14.5g
- sugars (g)	11.6g	2.1g
Sodium (mg)	803mg	142mg

Allergens

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

Visit [hellofresh.co.nz/foodinfo](https://www.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

Bring a medium saucepan of salted water to the boil. Thinly slice the **tomato** and **courgette** into half-moons.



Cook the fusilli

Add the **fusilli** to the boiling water and cook until 'al dente', **11 minutes**. Drain the **fusilli**, then return to the saucepan with a drizzle of **olive oil** to prevent sticking.

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



Cook the pork mince

While the fusilli is cooking, heat a large frying pan over a high heat with a drizzle of **olive oil**. Add the **pork mince** and cook, breaking up with a spoon, until just browned, **4-5 minutes**. Season with **salt** and **pepper**. Transfer to a plate and set aside.



Bring it all together

Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Add the **courgette** and cook until softened, **4-5 minutes**. Reduce the heat to medium, then add the **longlife cream** (see ingredients) and **garlic & herb seasoning**. Return the **pork** to the pan and cook, stirring occasionally, until slightly reduced, **3-4 minutes**. Season with **salt** and **pepper**. Remove from the heat, then add the **butter**, **basil pesto** and cooked **fusilli**. Stir until the butter is melted and well combined.



Toss the salad

In a medium bowl, combine the **white wine vinegar**, **honey** and a drizzle of **olive oil**. Season with **salt** and **pepper**. Add the **mixed salad leaves** and **tomato** and toss to combine.



Serve up

Divide the creamy pork and basil pesto fusilli between bowls. Garnish with the **grated Parmesan cheese** and a pinch of **chilli flakes** (if using). Serve with the garden salad.

Enjoy!