



One-Pot Chorizo & Creamy Tomato Fusilli

with Leek & Parmesan Cheese

WINTER WARMERS

KID FRIENDLY

Grab your Meal Kit with this symbol



Leek



Garlic



Mild Chorizo



Garlic & Herb Seasoning



Tinned Cherry Tomatoes



Fusilli



Cream



Grated Parmesan Cheese



Parsley



Chicken Breast

Prep in: 15-25 mins
Ready in: 30-40 mins

Eat Me Early*
**Custom Recipe only*

Cheesy, rich and red, it's a tomato sauce that's very easy on the tastebuds. There's tomato and leek stirred through alongside mild chorizo, toss everything in a bowl of fusilli pasta and dinner just became irresistible.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Brown Sugar

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large saucepan with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
leek	1	2
garlic	2 cloves	4 cloves
mild chorizo	½ packet	1 packet
garlic & herb seasoning	1 medium sachet	1 large sachet
tinned cherry tomatoes	1 tin	2 tins
brown sugar*	1 tsp	2 tsp
boiling water*	1½ cups	3 cups
fusilli	1 packet	1 packet
cream	½ packet (125ml)	1 packet (250ml)
grated Parmesan cheese	1 medium packet	1 large packet
parsley	1 bag	1 bag
chicken breast**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3682kJ (880Cal)	747kJ (179Cal)
Protein (g)	29.5g	6g
Fat, total (g)	45.8g	9.3g
- saturated (g)	23.4g	4.7g
Carbohydrate (g)	81.6g	16.5g
- sugars (g)	16.6g	3.4g
Sodium (mg)	1186mg	240mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4427kJ (1058Cal)	678kJ (162Cal)
Protein (g)	62.6g	9.6g
Fat, total (g)	51g	7.8g
- saturated (g)	24.9g	3.8g
Carbohydrate (g)	82.4g	12.6g
- sugars (g)	16.7g	2.6g
Sodium (mg)	1285mg	197mg

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.

We're here to help!

Scan here if you have any questions or concerns

2023 | CW32



1



Get prepped

- Boil the kettle. Thinly slice **leek**. Finely chop **garlic** and **mild chorizo** (see ingredients).

Custom Recipe: If you've added chicken breast, cut chicken into 2cm chunks.

3



Add the pasta

- Reduce heat to medium, then add **fusilli** and cover pan with a lid.
- Simmer, stirring occasionally, until fusilli is 'al dente', **14-16 minutes**.
- Remove from heat, then add **cream** (see ingredients) and stir to combine.

Custom Recipe: Return chicken to the pan with the cream, stirring to combine.

2



Make the sauce

- In a large saucepan, heat a drizzle of **olive oil** over medium-high heat. Cook **chorizo** and **leek** until browned, **4-5 minutes**.
- Add **garlic** and **garlic & herb seasoning** and cook until fragrant, **1 minute**.
- Add **tinned cherry tomatoes**, the **brown sugar** and **boiling water** (1½ cups for 2 people / 3 cups for 4 people) and bring to the boil. Season to taste.

Custom Recipe: In a large saucepan, heat a drizzle of olive oil over high heat. When oil is hot, cook chicken before chorizo, tossing occasionally, until browned and cooked through, 5-6 minutes. Transfer to a plate. Return the saucepan to medium-high heat with a drizzle of olive oil. Continue as above.

4



Serve up

- Divide one-pot chorizo and creamy tomato fusilli between bowls.
- Sprinkle over **grated Parmesan cheese**. Tear over **parsley** to serve. Enjoy!

Little cooks: Add the finishing touch by sprinkling the cheese on top.

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate