



Creamy Beef & Pork Presto Pasta

with Leek & Chargrilled Capsicum Relish

HIGHEST RATED

KID FRIENDLY

Grab your meal kit with this number

27



Fusilli



Celery



Sliced Leek



Beef & Pork Mince



Kiwi Spice Blend



Cream



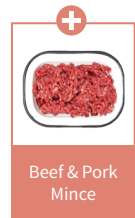
Chicken-Style Stock Powder



Chargrilled Capsicum Relish



Baby Leaves



Beef & Pork Mince



Beef Mince

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

Both beef and pork mince are cooked into a creamy capsicum sauce dotted with pan-fried veggies for a rich and decadent pasta sauce. Stir through some baby leaves at the last minute for a hint of vibrant green.

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
fusilli	1 medium packet	1 large packet
celery	1 stalk	2 stalks
sliced leek	1 medium packet	1 large packet
beef & pork mince	250g	500g
Kiwi spice blend	1 sachet	2 sachets
cream	½ packet	1 packet
chicken-style stock powder	1 medium sachet	1 large sachet
chargrilled capsicum relish	1 medium packet	1 large packet
baby leaves	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4810kJ (1150Cal)	974kJ (233Cal)
Protein (g)	43.2g	8.7g
Fat, total (g)	72.2g	14.6g
- saturated (g)	38.3g	7.8g
Carbohydrate (g)	79.3g	16.1g
- sugars (g)	13.6g	2.8g
Sodium (mg)	1310mg	265mg
Dietary Fibre (g)	7g	1.4g

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.

1



Cook the fusilli

- Boil the kettle. Half-fill a large saucepan with boiling water, then add a generous pinch of **salt**.
- Cook **fusilli** uncovered, over high heat, until “al dente”, **12 minutes**.
- Reserve some of the **pasta water** (½ cup for 2 people / 1 cup for 4 people), drain and return to saucepan.

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

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

3



Finish the sauce

- Add **Kiwi spice blend** and cook until fragrant, **1 minute**.
- Reduce heat to medium, then add **cream (see ingredients)**, **chicken-style stock powder** and the **reserved pasta water** and cook, stirring, until slightly reduced, **1-2 minutes**.
- Remove pan from heat, then add **chargrilled capsicum relish**, **cooked fusilli** and **baby leaves**. Stir to combine.

2



Start the sauce

- Meanwhile, finely chop **celery**.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **celery**, **sliced leek** and **beef & pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**.

4



Finish & serve

- Divide creamy beef and pork fusilli between bowls to serve. Enjoy!

Little cooks: Lend a helping hand when plating up!

We're here to help!

Scan here if you have any questions or concerns

2025 | CW44



CUSTOM
OPTIONS

+ **BEEF & PORK MINCE:**
Follow method above.

🔄 **BEEF MINCE:**
Follow method above.

SCAN CODE FOR
FULL STEPS AND
NUTRITION INFO

