



# Creamy Beef & Pork Presto Pasta

with Leek & Chargrilled Capsicum Relish

15-MINUTE MEALS

KID FRIENDLY

Grab your meal kit with this number

36



Fusilli



Celery



Sliced Leek



Beef & Pork Mince



Nan's Special Seasoning



Cream



Chicken-Style Stock Powder



Chargrilled Capsicum Relish



Baby Spinach Leaves



Grated Parmesan Cheese



Parsley



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 spinach 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
<b>olive oil*</b>	refer to method	refer to method
fusilli	1 medium packet	1 large packet
<b>reserved pasta water*</b>	½ cup	1 cup
celery	1 stalk	2 stalks
sliced leek	1 medium packet	1 large packet
beef & pork mince	250g	500g
Nan's special seasoning	1 medium sachet	1 large sachet
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 spinach leaves	1 medium packet	1 large packet
grated Parmesan cheese	1 medium packet	1 large packet
parsley	1 packet	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4990kJ (1190Cal)	980kJ (234Cal)
Protein (g)	48.3g	9.5g
Fat, total (g)	75.2g	14.8g
- saturated (g)	40.8g	8g
Carbohydrate (g)	78.9g	15.5g
- sugars (g)	13.8g	2.7g
Sodium (mg)	1390mg	273mg
Dietary Fibre (g)	6.7g	1.3g

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](https://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', **11 minutes**.
- Reserve some **pasta water (see ingredients)**, 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

- To pan, add **Nan's special seasoning** 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 spinach leaves**. Stir to combine.

2



## Get prepped

- 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 pasta between bowls. Sprinkle with **grated Parmesan cheese** and tear over **parsley** to serve. Enjoy!

**Little cooks:** Add the finishing touch by sprinkling over the cheese and herbs!

## We're here to help!

Scan here if you have any questions or concerns

2026 | CW09



CUSTOM  
OPTIONS



**BEEF & PORK MINCE:**

Follow method above, cooking in batches if necessary.



**BEEF MINCE:**

Follow method above.

SCAN CODE FOR  
FULL STEPS AND  
NUTRITION INFO

