

# Pesto & Porcini Mushroom Fusilli

with Parmesan

Grab your Meal Kit with this symbol



Dried Porcini Mushrooms



Capsicum



Yellow Squash



Basil Pesto



Fusilli Pasta



Brown Onion



Garlic



Chilli Flakes



Diced Tomatoes With Garlic & Olive Oil



Tomato Paste



Baby Spinach Leaves



Shaved Parmesan Cheese



Hands-on: 25-35 mins  
Ready in: 35-45 mins



Calorie Smart



Spicy (optional chilli flakes)

Up the ante on pasta night with this supercharged bowl of flavour. From the veggies, which are roasted and then tossed with basil pesto, to the tomato sauce infused with garlic and chilli, this is destined for greatness.

### Pantry items

Olive Oil



## 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

Oven tray lined with baking paper · Medium saucepan · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
dried porcini mushrooms	1 packet	2 packets
capsicum	1	2
yellow squash	1 bag (100g)	1 bag (200g)
basil pesto	1 sachet (50g)	1 sachet (100g)
fusilli pasta	1 packet	2 packets
brown onion	1	2
garlic	2 cloves	4 cloves
chilli flakes	pinch	pinch
diced tomatoes with garlic & olive oil	1 box	2 boxes
tomato paste	1 sachet	2 sachets
salt*	¼ tsp	½ tsp
baby spinach leaves	1 bag (30g)	1 bag (60g)
shaved Parmesan cheese	1 packet (30g)	2 packets (60g)

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	2688kJ (642Cal)	409kJ (97Cal)
Protein (g)	26.9g	4.1g
Fat, total (g)	14.9g	2.3g
- saturated (g)	4.7g	0.7g
Carbohydrate (g)	92.1g	14g
- sugars (g)	23.4g	3.6g
Sodium (mg)	935mg	142mg

## Allergens

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

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Roast the veggies

Preheat the oven to **220°C/200°C fan-forced**. Bring a kettle of water to the boil. Bring a medium saucepan of salted water to the boil. In a heatproof jug or bowl, combine the **boiling water** from the kettle (1/2 cup for 2 people / 1 cup for 4 people) and the **dried porcini mushrooms**. Set aside. Thinly slice the **capsicum**. Cut the **squash** into 2cm chunks. Place the **capsicum** and **squash** on an oven tray lined with baking paper. Drizzle with **olive oil** and season with **salt** and **pepper**. Toss to coat, then roast until tender, **18-20 minutes**.



## Make the sauce

Heat a drizzle of **olive oil** in a large frying pan over a medium-high heat. Cook the **onion**, stirring, until softened, **3-4 minutes**. Add the **porcini mushrooms, diced tomatoes with garlic & olive oil** and **tomato paste** and stir to combine.



## Cook the pasta

While the veggies are roasting, cook the **fusilli** in the boiling water, stirring occasionally, until 'al dente', **10 minutes**. Drain the **pasta** and return to the pan. Drizzle with **olive oil** to prevent sticking and cover to keep warm.

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



## Finish the pasta

Add the **salt** to the sauce and stir to combine. Reduce the heat to medium and simmer until thickened, **2-4 minutes**. Remove from the heat and stir in the **basil pesto**, roasted **veggies**, **baby spinach leaves** and cooked **fusilli**. Season to taste.

**TIP:** Add some porcini liquid if the sauce is too thick.



## Get prepped

While the pasta is cooking, finely chop the **brown onion**. Finely chop the **garlic**. Drain the **porcini mushrooms**, reserving the soaking liquid, and roughly chop.



## Serve up

Divide the pesto and porcini mushroom fusilli between bowls. Top with the **shaved Parmesan cheese**.

Enjoy!