



Aussie Beef & Roast Veggie Couscous

with Herby Mayo & Almonds

Grab your Meal Kit with this symbol



Cauliflower



Red Onion



Carrot & Zucchini Mix



Chicken-Style Stock Powder



Couscous



Baby Spinach Leaves



Aussie Spice Blend



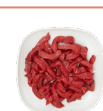
Beef Strips



Dill & Parsley Mayonnaise



Flaked Almonds



Beef Strips

Prep in: **15-25 mins**
Ready in: **25-35 mins**

From the mildly-spiced beef strips to the naturally sweet roasted veg and creamy dill and parsley dressing, the flavours in this colourful number are sure to take your tastebuds to their happy place! Don't forget to sprinkle with flaked almonds for crunch.

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

Pantry items

Olive Oil, Butter

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

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
cauliflower	1 medium portion	1 large portion
red onion	1	2
carrot & zucchini mix	1 medium packet	1 large packet
water*	¾ cup	1½ cups
chicken-style stock powder	1 medium sachet	1 large sachet
couscous	1 medium packet	1 large packet
baby spinach leaves	1 small packet	1 medium packet
Aussie spice blend	1 medium sachet	1 large sachet
beef strips	1 medium packet	2 medium packets OR 1 large packet
butter*	20g	40g
dill & parsley mayonnaise	1 medium packet	1 large packet
flaked almonds	1 medium packet	1 large packet
beef strips**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3216kJ (769Cal)	527kJ (126Cal)
Protein (g)	43.3g	7.1g
Fat, total (g)	41.7g	6.8g
- saturated (g)	11g	1.8g
Carbohydrate (g)	54.2g	8.9g
- sugars (g)	16.7g	2.7g
Sodium (mg)	1150mg	189mg
Dietary Fibre (g)	10.9g	1.8g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3998kJ (956Cal)	544kJ (130Cal)
Protein (g)	72.7g	9.9g
Fat, total (g)	49.3g	6.7g
- saturated (g)	14.3g	1.9g
Carbohydrate (g)	54.2g	7.4g
- sugars (g)	16.7g	2.3g
Sodium (mg)	1213mg	165mg
Dietary Fibre	10.9g	1.5g

The quantities provided above are averages only.

Allergens

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

Visit hellofresh.com.au/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



1



Roast the veggies

- Preheat oven to **240°C/220°C fan-forced**. Chop **cauliflower** (including the stalk!) into small florets. Cut **red onion** into thick wedges.
- Place **cauliflower, onion** and **carrot & zucchini mix** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat.
- Roast until tender, **20-25 minutes**.

TIP: If the veggies don't fit in a single layer, divide the veggies between two trays!

3



Cook the beef

- In a medium bowl, combine **Aussie spice blend** and a drizzle of **olive oil**. Add **beef strips** and toss to coat.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **beef strips**, in batches, tossing, until browned and cooked through, **1-2 minutes**. Transfer to a plate.
- When roast veggies are done, transfer to saucepan with the couscous. Add the **butter** and **baby spinach leaves**, gently tossing to combine. Season to taste.

TIP: Cooking the meat in batches over high heat helps it stay tender.

Custom Recipe: If you've doubled your beef strips, coat in spice blend as above. Heat frying pan as above, cooking in batches for best results.

2



Cook the couscous

- Meanwhile, in medium saucepan, add a drizzle of **olive oil** over medium-high heat. Add the **water** and **chicken-style stock powder**. Bring to the boil.
- Add **couscous** and stir to combine. Cover with a lid and remove from heat. Set aside until all the water is absorbed, **5 minutes**. Fluff up with a fork.
- Roughly chop **baby spinach leaves** and set aside.

4



Serve up

- Divide roast veggie couscous between bowls.
- Top with Aussie beef and any resting juices.
- Finish with a dollop of **dill & parsley mayonnaise** and sprinkle with **flaked almonds** to serve. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

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