



# Easy Spiced Pork & Corn Slaw

with Couscous, Ranch Dressing & Pickled Jalapeños

Grab your Meal Kit with this symbol



Couscous



Vegetable Stock Powder



Sweetcorn



Baby Spinach Leaves



Slaw Mix



Pork Strips



All-American Spice Blend



Ranch Dressing



Pickled Jalapeños



Hands-on: **10-20** mins  
Ready in: **25-35** mins



Calorie Smart



Spicy (pickled jalapeños)

Give your weeknight dinner an upgrade with this simple, vibrant recipe that'll make you want to put more pork on your fork.

### Pantry items

Olive Oil, White Wine Vinegar

## 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

Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
couscous	1 medium packet	1 large packet
vegetable stock powder	1 medium sachet	1 large sachet
boiling water*	¾ cup	1½ cups
sweetcorn	1 tin (125g)	1 tin (300g)
baby spinach leaves	1 small bag (30g)	1 medium bag (60g)
white wine vinegar*	drizzle	drizzle
slaw mix	1 small bag	1 large bag
pork strips	1 packet	1 packet
All-American spice blend	1 sachet	2 sachets
ranch dressing	1 packet	2 packets
pickled jalapeños (optional)	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2149kJ (514Cal)	528kJ (126Cal)
Protein (g)	38g	9.3g
Fat, total (g)	16.8g	4.1g
- saturated (g)	3.6g	0.9g
Carbohydrate (g)	49.3g	12.1g
- sugars (g)	11.5g	12.1g
Sodium (mg)	1827mg	449mg

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

1



## Cook the couscous

- Boil the kettle. Place **couscous** in large bowl and sprinkle over the **vegetable stock powder**. Add the **boiling water** and stir to combine.
- Immediately cover with a plate and leave for **5 minutes**. Fluff up with a fork.

3



## Cook the pork

- In a medium bowl, combine **pork strips**, **All-American spice blend** and a drizzle of **olive oil**. Season with **salt** and **pepper**.
- Return the frying pan to a high heat with a drizzle of **olive oil**. When the oil is hot, cook **pork strips**, in batches, until browned and cooked through, **1-2 minutes**. Remove from the heat.

**TIP:** The spice blend will char slightly in the pan, this adds to the flavour!

2



## Prep the slaw

- While couscous is cooking, drain **sweetcorn**. Heat a large frying pan over a high heat. Cook **sweetcorn** until lightly charred, **4-5 minutes**.
- Meanwhile, roughly chop the **baby spinach leaves**. In a medium bowl, combine a drizzle of **olive oil** and **white wine vinegar**. Season with **salt** and **pepper**.
- Add **slaw mix**, **baby spinach** and charred **corn**.

**TIP:** Cover the pan with a lid if the kernels are "popping" out.

4



## Serve up

- Toss slaw to combine. Divide couscous between bowls.
- Top with American-style pork (plus any resting juices!), corn slaw and a drizzle of **ranch dressing**. Sprinkle with **pickled jalapeños** (if using) to serve.

## Enjoy!