

Lemon Pepper Pork with Roast Veggie Couscous

Grab your Fresh & Fast Meal Kit

FRESH & FAST Box to plate: 15 mins Eat me early



Get ready

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'll need

(along with the basics)



Frying Pan Microwave

1. Sizzle





Pork Loin Steaks

Lemon Pepper Spice Blend

2. Toss





Seasonal Veggie Mix

Baby Spinach Leaves



3. Zap





Couscous with Roasted Vegetables

Dill & Parsley Mayonnaise

From the pantry





Salt & Pepper

From the cool pouch

	2P	4P
Pork Loin Steaks	1 pkt	1 pkt
Seasonal Veggie Mix	1 bag (150g)	2 bags (300g)
Dill & Parsley Mayonnaise	1 pkt (50g)	1 pkt (100g)
Couscous with Roasted Vegetables	1 pkt	2 pkts

Allergens

Please visit **HelloFresh.com.au/foodinfo** for allergen information. If you have received a substitute ingredient, please be aware allergens may have changed. Always read product labels for the most up-to-date allergen information.

- Heat a **drizzle** of **olive oil** in a frying pan over a medium-high heat
- Place pork and lemon pepper in a bowl. Drizzle with olive oil, season and toss
- Cook pork until cooked through,
 3-4 mins each side. Set aside to rest
- Return frying pan to a medium-high heat with a **drizzle** of **olive oil**
- Add veggie mix and cook, tossing, until tender, 4-5 mins
- Chop baby spinach
- Slice spring onion

- Meanwhile, prick holes in couscous packet. Zap in microwave until steaming, 1 min. Add couscous and spinach to veggies in pan
- Drizzle with oil, season and toss
- Plate up couscous and pork
- Dollop over the mayo and garnish with spring onion





