



Moroccan Pork Strips with Veggie Couscous Tabbouleh

FRESH & FAST Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 2173kJ (519Cal) | Protein 35.1g | Fat, total 28.4g - saturated 4.4g | Carbohydrate 31.2g - sugars 8g | Sodium 1265mg
Calorie Smart

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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)



Large Frying Pan

From the pantry



Olive Oil



Salt & Pepper



Honey

From the cool pouch

	2P	4P
Pork Strips	1 pkt	1 pkt
Garlic Paste	1 pkt	2 pkts
Couscous with Roasted Vegetables	1 pkt (250g)	1 pkt (500g)
Dill & Parsley Mayonnaise	1 pkt (50g)	1 pkt (100g)

Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Chop



Baby Spinach Leaves



Parsley



Cherry Tomatoes

2. Sizzle



Pork Strips



Ras El Hanout



Garlic Paste

3. Zap



Couscous with Roasted Vegetables



Dill & Parsley Mayonnaise

- Roughly chop **spinach** and **parsley**
- Halve **cherry tomatoes** (1/2 punnet for 2 people / 1 punnet for 4 people)

- Heat **olive oil** in a frying pan over high heat
- Add **pork strips, spice, garlic** and **honey** (1/2 tsp for 2 people / 1 tsp for 4 people) and cook, tossing, until browned, **2 mins**
- Season

- Meanwhile, prick holes in **couscous** packet. Zap in microwave until steaming, **1 min**
- Grab a bowl. Combine **couscous, spinach, parsley** and **tomatoes**
- Drizzle with **olive oil**, toss, and season
- Serve up the **couscous** and top with the **pork** and **dill & parsley mayo**

