



# Moroccan Pork 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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2021 | WK23 | V

# 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



Microwave

## From the pantry



Olive Oil



Salt & Pepper



Honey

## From the cool pouch

	2P	4P
<b>Pork Strips</b>	<b>1 pkt</b>	<b>1 pkt</b>
<b>Garlic Paste</b>	<b>1 pkt</b>	<b>2 pkts</b>
<b>Couscous with Roasted Vegetables</b>	<b>1 medium pkt</b>	<b>1 large pkt</b>
<b>Dill &amp; Parsley Mayonnaise</b>	<b>1 pkt (50g)</b>	<b>1 pkt (100g)</b>

## 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



Honey

## 3. Zap



Couscous with Roasted Vegetables



Dill & Parsley Mayonnaise

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

- Heat **olive oil** in a frying pan over high heat
- Cook **pork strips, ras el hanout, garlic paste** and **honey** (1/2 tsp for 2P / 1 tsp for 4P), tossing, until browned, **2 mins**
- Season to taste

- Prick holes in **couscous** packet and microwave until steaming, **1-2 mins**
- In a bowl, combine **spinach, parsley, tomatoes** and **couscous**
- Drizzle with **oil**, toss and season
- Serve up **couscous** and **pork**. Dollop with **dill & parsley mayo**

