



SHAWARMA SPICED PORK

with Couscous and Peas



HELLO

SHAWARMA SPICE BLEND

A mild, fragrant blend of cumin, coriander, and allspice

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 530



Yellow Onion



Chicken Stock Concentrate



Pork Tenderloin



Garlic



Greek Yogurt
(Contains: Milk)



Cilantro



Couscous
(Contains: Wheat)



Shawarma Spice Blend



Lemon



Peas

START STRONG

Let the pork rest 5 minutes after taking it out of the oven. The extra time will allow its juices to settle and keep the meat nice and moist.

BUST OUT

- Small pot
- Large pan
- Small bowl
- Olive oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- | | |
|-----------------------------|--------------------|
| • Yellow Onion | 1 1 |
| • Cilantro | ¼ oz ¼ oz |
| • Chicken Stock Concentrate | 1 2 |
| • Couscous | ½ Cup 1 Cup |
| • Pork Tenderloin | 12 oz 24 oz |
| • Shawarma Spice Blend | 1 TBSP 2 TBSP |
| • Garlic | 1 Clove 2 Cloves |
| • Lemon | 1 1 |
| • Greek Yogurt | 5.3 oz 5.3 oz |
| • Peas | 4 oz 8 oz |

HELLO WINE



PAIR WITH
Tornambe Piedmont
Barbera d'Asti, 2014

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 450 degrees. Halve, peel, and dice **onion**. Pick leaves from **cilantro**; discard stems. Roughly chop leaves.



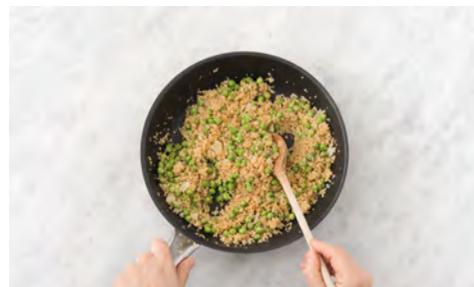
4 MAKE YOGURT SAUCE

Meanwhile, mince or grate **garlic** until you have ½ tsp (you may have a clove left over). Halve **lemon**. In a small bowl, combine **yogurt**, remaining **shawarma spice**, a squeeze of **lemon**, and a pinch of **garlic**. Stir in **1 TBSP water** to give mixture a saucy consistency. Season with **salt, pepper**, and more **garlic** (to taste).



2 MAKE COUSCOUS

Heat a drizzle of **olive oil** in a small pot over medium-high heat. Add **onion** and cook, tossing, until softened, 3-4 minutes. Stir in **stock concentrate** and ¾ **cup water** and bring to a boil. Add **couscous**, cover, and remove from heat.



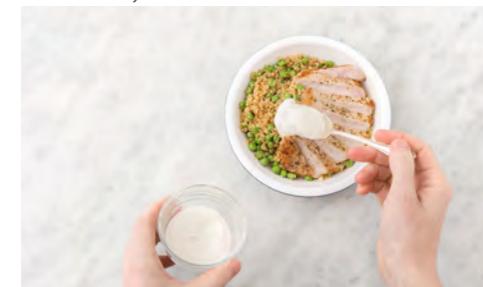
5 COOK PEAS

Once **pork** is done, remove from pan and let rest 5 minutes. Place same pan over low heat. Add **peas** and toss until heated through, 1-2 minutes. Fluff **couscous** with a fork, then add to pan along with a squeeze of **lemon** and toss to combine. Season with **salt** and **pepper**.



3 COOK PORK

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Season **pork** all over with **salt, pepper**, and half the **shawarma spice**. Sear in pan until browned, 2-3 minutes per side. Transfer pan to oven. (**TIP:** If your pan isn't ovenproof, place pork on a baking sheet.) Roast until pork reaches desired doneness, 12-15 minutes.



6 FINISH AND PLATE

Thinly slice **pork**. Divide **couscous mixture** between plates, then top with **pork**. Dollop with **yogurt sauce** and garnish with **cilantro**.

MAGICAL!

Yogurt sauce also makes a great dip for veggies and meats.



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