

Spiced Beef & Currant Couscous

with Yoghurt & Almonds

HELLOHERO

Grab your meal kit with this number

12



Carrot



Garlic



Tomato



Baby Leaves



Chicken-Style Stock Powder



Couscous



Currants



Roasted Almonds



Classic Roast Seasoning



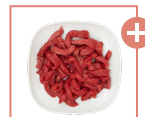
Beef Strips



Greek-Style Yoghurt



Parsley




Beef Strips



Beef Rump

Prep in: 20-30 mins
Ready in: 25-35 mins

 Protein Rich

Couscous — the grain so nice they named it twice! Here we've added sweet currants and nutty almonds for a pop of flavour, and topped the whole thing off with mildly spiced beef strips and greens. Don't forget the generous dollop of cooling yoghurt to bring the meal together.

Pantry items

Olive Oil, Butter

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
garlic	3 cloves	6 cloves
tomato	1	2
baby leaves	1 small packet	1 medium packet
butter*	15g	30g
water*	¾ cup	1½ cups
chicken-style stock powder	1 medium sachet	1 large sachet
couscous	1 medium packet	1 large packet
currants	1 medium packet	2 medium packets
roasted almonds	1 packet	2 packets
classic roast seasoning	1 medium sachet	1 large sachet
beef strips	1 medium packet	2 medium packets OR 1 large packet
Greek-style yoghurt	1 medium packet	1 large packet
parsley	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2815kJ (673cal)	345kJ (83cal)
Protein (g)	42.7g	5.2g
Fat, total (g)	28.3g	3.5g
- saturated (g)	9.2g	1.1g
Carbohydrate (g)	60.5g	7.4g
- sugars (g)	19.2g	2.4g
Sodium (mg)	1132mg	138.9mg
Dietary Fibre (g)	7.7g	0.9g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns

2024 | CW48



1



Make the couscous

- Grate **carrot**. Finely chop **garlic**. Roughly chop **tomato** and **baby leaves**.
- Heat a medium saucepan over medium-high heat with the **butter** and a drizzle of **olive oil**. Cook **carrot** and half the **garlic**, stirring, until softened, **2-3 minutes**.
- Add the **water** and **chicken-style stock powder**, then bring to the boil.
- Add **couscous**, stir to combine, then cover with a lid and remove from heat. Set aside until the water has absorbed, **5 minutes**.
- Fluff up with a fork, then stir through **baby leaves**, **tomato** and **currants**. Season to taste and set aside uncovered.

3



Cook the beef

- Heat a large frying pan over high heat with a drizzle of **olive oil**.
- When oil is hot, cook **beef strips** in batches, tossing, until browned and cooked through, **1-2 minutes**.

TIP: Cooking the meat in batches over high heat helps it stay tender.

2



Get prepped

- While the couscous is cooking, roughly chop **roasted almonds**.
- In a medium bowl, combine **classic roast seasoning**, remaining **garlic** and a drizzle of **olive oil**. Add **beef strips** and toss to coat.

4



Serve up

- Divide currant couscous between bowls.
- Top with spiced beef. Dollop with **Greek-style yoghurt**.
- Tear over **parsley** and garnish with roasted almonds to serve. Enjoy!

CUSTOM OPTIONS



DOUBLE BEEF STRIPS

Follow method above, cooking in batches if necessary.



SWAP TO BEEF RUMP

Cook, turning, for 5-6 minutes for medium. Rest then slice before serving.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

