



Middle Eastern Pork & Sumac Potatoes

with Eggplant, Tomato-Herb Salad & Garlic Dip

Grab your Meal Kit with this symbol



Potato



Turkish Sumac Seasoning



Eggplant



Garlic & Herb Seasoning



Tomato



Herbs



Chermoula Spice Blend



Pork Loin Steaks



Greek Salad Cheese/
Feta Cheese



Garlic Dip

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: **30-40 mins**
Ready in: **40-50 mins**

We could pretend the main attraction here is the tender roasted eggplant with refreshing herbs, or the succulent spiced pork, but that'd be dishonest. If we're being real, the magic in this dish is the stunning sumac roasted potatoes delicately topped with a smattering of crumbly cheese. It's crispy, filling, earthy and indulgent. We could go on and on, but we'll let you get on with the eating. Bon appetite!

Pantry items

Olive Oil, White Wine Vinegar, Honey

Before you start

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 will need

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
Turkish sumac seasoning	½ sachet	1 sachet
eggplant	1	2
garlic & herb seasoning	1 sachet	1 sachet
tomato	2	4
herbs	1 bag	1 bag
white wine vinegar*	drizzle	drizzle
chermoula spice blend	1 sachet	1 sachet
pork loin steaks	1 packet	1 packet
honey*	½ tbs	1 tbs
Greek salad cheese/ feta cheese	1 packet (50g)	1 packet (100g)
garlic dip	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2598kJ (620Cal)	436kJ (104Cal)
Protein (g)	47.2g	7.9g
Fat, total (g)	26.1g	4.4g
- saturated (g)	6g	1g
Carbohydrate (g)	47.3g	7.9g
- sugars (g)	20.2g	3.4g
Sodium (mg)	1445mg	243mg

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Roast the potatoes

Preheat the oven to **240°C/220°C fan-forced**. Cut **potato** into bite-sized chunks. Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Roast until tender, **20-25 minutes**. Remove from oven and sprinkle over **Turkish sumac seasoning** and toss to combine.



Roast the eggplant

While the potatoes are roasting, thinly slice **eggplant** into 1cm round slices. Place on a second lined oven tray. Drizzle with **olive oil** (1/4 cup for 2 people / 1/2 cup for 4 people), sprinkle with **garlic & herb seasoning** and season with **salt** and **pepper**. Roast until golden and tender, **15-20 minutes**.



Get prepped

While the eggplant is roasting, roughly chop **tomato**. Pick and thinly slice **herbs**. In a medium bowl, combine **tomato** and a drizzle of **white wine vinegar** and **olive oil**. In a second medium bowl, combine **chermoula spice blend** and a drizzle of **olive oil**. Add **pork loin steaks** and turn to coat.



Cook the pork

When the potatoes have **10 minutes** cook time remaining, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. When oil is hot, cook **pork** until cooked through, **3-4 minutes** each side (cook in batches if your pan is getting crowded). Transfer to a plate, then drizzle over the **honey**, cover and rest for **5 minutes**.



Finish the salad

Transfer **eggplant** to a serving plate and top with **tomato salad**. Sprinkle over **herbs**.



Serve up

Slice Middle Eastern pork steak. Top potatoes with crumbled **cheese**. Bring everything to the table to serve. Help yourself to pork, crumbly cheese, sumac potatoes, eggplant and tomato-herb salad. Serve with **garlic dip**.

Enjoy!