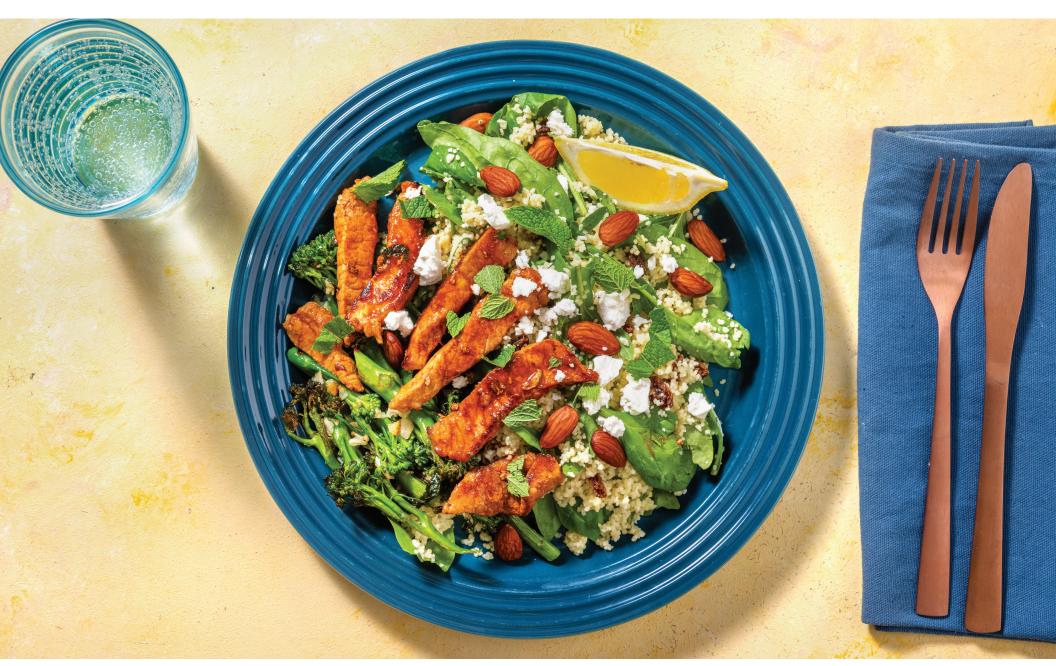


# Moroccan Pork & Couscous with Ocean Spray Craisins

Grab your Fresh & Fast Meal Kit

FRESH & FAST

Box to plate: 15 mins



# 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)



## From the pantry



### From the cool pouch

	2P	4P
Pork Loin Steaks	1 pkt	1 pkt
Greek Salad Cheese/Feta Cheese	<b>1 pkt</b> (50g)	<b>1 pkt</b> (100g)

### **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.

# 1. Sizzle Baby Broccoli Pork Loin Steaks

Moroccan Curry





# Chop baby broccoli. Slice pork

into strips

**Garlic Paste** 

- Heat olive oil in a frying pan over high heat. Cook baby broccoli until tender, 4-6 mins
- Add garlic paste and cook until fragrant, 1 min. Season and transfer to a bowl
- Return pan to high heat with oil. Cook pork until browned, 1-2 mins
- Add curry paste and a splash of water. Cook until fragrant, 1 min

- · Boil the kettle
- In a large bowl, combine couscous,
   Ocean Spray craisins (1/2 pkt for 2P / 1 pkt for 4P), stock and boiling water (3/4 cup for 2P / 1 1/2 cups for 4P)
- Cover and set aside for 5 mins
- Cut **lemon** into wedges

- Fluff up couscous with a fork, add spinach mix and a squeeze of lemon juice. Season and toss
- Plate up couscous, baby broccoli and pork. Top with almonds and cheese
- Serve with remaining **lemon wedges**
- Tear over mint





