



Moroccan Pork & Currant Couscous with Greens

FRESH & FAST

Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



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!

Nutrition Per Serving: Energy 2900kJ (693Cal) | Protein 54.6g | Fat, total 23.5g - saturated 6.3g | Carbohydrate 60.2g - sugars 19.3g | Sodium 1650mg
The quantities provided above are averages only.

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2022 | WK14 | X

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

From the pantry



Olive Oil



Salt & Pepper

From the cool pouch

	2P	4P
Pork Loin Steaks	1 pkt	1 pkt
Feta Cheese	1 pkt (50g)	1 pkt (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



Leek



Pork Loin Steaks



Garlic Paste



Moroccan Curry Paste

2. Boil



Couscous



Currants



Chicken-Style Stock Powder



Lemon

3. Toss



Mixed Leaves



Roasted Almonds



Feta Cheese



Herbs

- Chop **baby broccoli**. Thinly slice **leek**. Slice **pork** into strips
- Heat **olive oil** in a frying pan over high heat. Cook **baby broccoli** and **leek** 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 a drizzle of **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 heatproof bowl, combine **couscous**, **currants**, **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 **mixed leaves** and a squeeze of **lemon juice**. Season and toss
- Plate up **couscous**, **veggies** and **pork**. Top with **almonds** and crumbled **cheese**
- Serve with remaining **lemon** and torn **herbs**

