

Moroccan Pork & Currant Couscous with Greens

FRESH & FAST Box to plate: 15 mins

Grab your Fresh & Fast Meal Kit



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



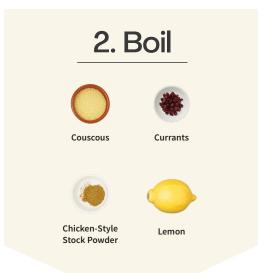
From the cool pouch

	2P	4P
Pork Loin Steaks	1 pkt	1 pkt
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.







- 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





