



North African Spiced Pork with Roasted Squash

Carb Smart

35 Minutes



Ground Pork



Butternut Squash, cubes



Moroccan Spice Blend



Onion, chopped



Garlic



Harissa Spice Blend



Baby Spinach



Feta Cheese, crumbled



Almonds, sliced



Sultana Raisins

HELLO SULTANAS

A dried seedless grape varietal that adds a touch of sweetness to this dish.

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring spoons, parchment paper, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Butternut Squash, cubes	340 g	680 g
Moroccan Spice Blend	½ tbsp	1 tbsp
Onion, chopped	56 g	113 g
Garlic	6 g	12 g
Harissa Spice Blend 🌶️	1 tbsp	2 tbsp
Baby Spinach	113 g	227 g
Feta Cheese, crumbled	¼ cup	½ cup
Almonds, sliced	28 g	56 g
Sultana Raisins	28 g	56 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C /160°F

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Carb Smart (50g or less) is based on a per serving calculation of the recipe's carbohydrate amount.

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Roast squash

Toss squash with **1 tsp Moroccan Spice Blend** and **1 tbsp oil** (dbl both for 4 ppl) on a parchment-lined baking sheet. Season with **salt and pepper**. Roast in the **middle** of the oven, stirring halfway through cooking, until golden-brown and tender, 22-24 min.



Toast almonds

While **squash** roasts, peel, then mince or grate **garlic**. Heat a large non-stick pan over medium-high heat. When hot, add **almonds** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate and set aside.



Cook pork

Add **1 tbsp oil** (dbl for 4 ppl) to the same pan, then the **pork** and **½ tsp Moroccan Spice Blend** (dbl for 4 ppl). Cook, stirring occasionally, until golden-brown and cooked through, 3-4 min. ****** Season with **salt and pepper**. Transfer to a plate and cover to keep warm.



Cook harissa onions

Add **1 tbsp oil** (dbl for 4 ppl) to the same pan, then the **onions**. Cook, stirring occasionally, until softened, 2-3 min. Add **garlic** and **Harissa Spice Blend**. Cook, stirring often, until fragrant, 30 sec. Transfer **harissa spiced onions** to a small bowl.



Finish and serve

Toss together the **harissa spiced onions**, **spinach**, **1 tbsp oil** (dbl for 4 ppl), **half the raisins** and **half the almonds** in a large bowl. Season with **salt and pepper**. Divide **salad** between plates and top with **roasted squash** and **ground pork**. Crumble over **feta** and sprinkle with **remaining raisins** and **remaining almonds**.

Dinner Solved!