



# North African-Style Spiced Pork

## with Roasted Sweet Potatoes

Discovery

35 Minutes



Ground Pork



Sweet Potato



Moroccan Spice Blend



Onion, chopped



Garlic, cloves



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, vegetable peeler, large bowl

## Ingredients

|                       | 2 Person | 4 Person |
|-----------------------|----------|----------|
| Ground Pork           | 250 g    | 500 g    |
| Sweet Potato          | 340 g    | 680 g    |
| Moroccan Spice Blend  | ½ tbsp   | 1 tbsp   |
| Onion, chopped        | 56 g     | 113 g    |
| Garlic, cloves        | 2        | 4        |
| 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 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

## Contact

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1



### Roast sweet potato

Peel, then cut **sweet potatoes** into ¾-inch cubes. Add **sweet potatoes**, **1 tsp Moroccan Spice Blend** and **1 tbsp oil** (dbl both for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, stirring halfway through, until golden-brown and tender, 22-24 min.

2



### Prep and toast almonds

While **sweet potatoes** roast, 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 **almonds** to a plate and set aside.

3



### Cook pork

Add **1 tbsp oil** (dbl for 4 ppl) to the same pan, then **pork** and **½ tsp Moroccan Spice Blend** (dbl for 4 ppl). Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min. **\*\*** Season with **salt** and **pepper**. Transfer **pork** to a plate and cover to keep warm.

4



### Cook harissa-spiced onions

Add **1 tbsp oil** (dbl for 4 ppl) to the same pan, then **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.

5



### Finish and serve

Add **harissa-spiced onions**, **spinach**, **half the raisins**, **half the almonds** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then toss to combine. Divide **salad** between plates, then top with **sweet potatoes** and **pork**. Sprinkle with **feta**, **remaining raisins** and **remaining almonds**.

## Dinner Solved!