

# North African-Style Spiced Pork

with Roasted Sweet Potatoes

Discovery 35 Minutes



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, vegetable peeler, measuring spoons, large bowl, parchment paper, large non-stick pan

# 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	113 g	227 g
Garlic, cloves	2	4
Harissa Spice Blend	1 tbsp	2 tbsp
Baby Spinach	113 g	226 g
Feta Cheese, crumbled	¼ cup	½ cup
Almonds, sliced	28 g	56 g
Sultana Raisins	28 g	56 g
Oil*		
Calt and Danmant		

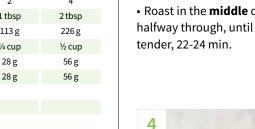
Salt and Pepper

\* 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.





#### **Roast sweet potatoes**

• Peel, then cut sweet potatoes into 3/4-inch pieces.

 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



### Prep and toast almonds

• Meanwhile, peel, then mince or grate garlic.

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add **almonds** to the dry pan. Toast, stirring, until golden, 3-4 min. (TIP: Keep your eye on almonds so they don't burn!)
- Transfer **almonds** to a plate and set aside.



# **Cook pork**

• Add 1 tbsp oil (dbl for 4 ppl) to the same pan, then pork and 1/2 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, then cover to keep warm.



#### 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 large bowl.



#### **Finish and serve**

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



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