

Chermoula Pork & Golden Goddess Salad with Flatbreads

Grab your Fresh & Fast Meal Kit

FRESH & FAST

Box to plate: 15 mins



Get ready

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You'll need

(along with the basics)



From the pantry





Salt & Pepper

From the cool pouch

	2P	4P
Pork Strips	1 small pkt	2 small pkts OR 1 large pkt
Kalamata Olives	1 pkt	2 pkts
Golden Goddess Dressing	2 pkts	4 pkts
Garlic Sauce	1 medium pkt	2 medium pkts

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Sizzle





Chermoula Spice

Pork Strips

- In a bowl, combine spice blend and olive oil. Add pork, tossing to coat
- · Heat frying pan over high heat with olive oil
- Cook **pork**, tossing, until browned, 2-3 mins

2. Toss



Tomato





Kalamata Olives

Baby Cos Lettuce



Carrot



Dressing



Golden Goddess

- Toast or heat flatbread (4 for 2P / 8 for 4P) to your liking
- Roughly chop almonds

Flatbread

Chilli Flakes

(Optional)

• Divide salad, pork and flatbreads between bowls

3. Serve

Roasted Almonds

Garlic Sauce

- Top with almonds and chilli flakes (if using)
- Serve with garlic sauce

- · Roughly chop tomato, olives and lettuce (1/2 head for 2P / 1 head for 4P)
- Grate carrot
- In a second bowl, combine **tomato**, lettuce, carrot and olives. Add **dressing**, then season and toss







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