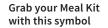


Italian Beef & Green Veggie Couscous

with Fetta & Dill-Parsley Dressing

MEDITERRANEAN











Chicken-Style Stock Powder



Couscous





Trimmed Green



Tomato & Herb



Seasoning



Baby Spinach Leaves



Balsamic Vinaigrette



Dill & Parsley Mayonnaise







Prep in: 15-25 mins Ready in: 20-30 mins



If you haven't noticed, we are huge fans of the gorgeous grain couscous, so to show it some extra love, we've paired it with some bright greens and herby beef strips. Drizzle over the dill-parsley dressing and crumble over the fetta and you've got yourself another HF favourite.

Pantry items Olive Oil

Before you start

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 will need

Medium saucepan with a lid \cdot Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
boiling water*	¾ cup	1½ cups
chicken-style stock powder	1 medium sachet	1 large sachet
couscous	1 medium packet	1 large packet
trimmed green beans	1 medium packet	1 large packet
tomato & herb seasoning	1 medium sachet	2 medium sachets
beef strips	1 medium packet	2 medium packets OR 1 large packet
baby spinach leaves	1 medium packet	1 large packet
balsamic vinaigrette dressing	1 medium sachet	2 medium sachets
dill & parsley mayonnaise	1 medium packet	1 large packet
fetta cubes	1 medium packet	1 large packet
beef strips**	1 medium packet	2 medium packets OR 1 large packet

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2664kJ (637Cal)	778kJ (186Cal)
Protein (g)	41.4g	12.1g
Fat, total (g)	32.7g	9.5g
- saturated (g)	6.9g	2g
Carbohydrate (g)	43g	12.6g
- sugars (g)	6.5g	1.9g
Sodium (mg)	1787mg	522mg
Dietary Fibre (g)	6.1g	1.8g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3446kJ (824Cal)	737kJ (176Cal)
Protein (g)	70.8g	15.1g
Fat, total (g)	40.4g	8.6g
- saturated (g)	10.2g	2.2g
Carbohydrate (g)	43g	9.2g
- sugars (g)	6.5g	1.4g
Sodium (mg)	1850mg	396mg
Dietary Fibre	6.1g	1.3g

The quantities provided above are averages only.

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.

We're here to help!

Scan here if you have any questions or concerns





Make the couscous

- Boil the kettle. Finely chop garlic.
- In a medium saucepan, heat a drizzle of **olive oil** over medium-high heat.
- Cook garlic until fragrant, 1 minute. Add the boiling water
 (¾ cup for 2 people / 1½ cups for 4 people) and chicken-style stock powder and bring to the boil.
- Add couscous and stir to combine. Cover with a lid and remove from heat.
 Set aside until the water is absorbed, 5 minutes. Fluff up with fork.

Little cooks: Help fluff up the couscous once the pan has cooled down!



Cook the beef

- While green beans are cooking, in a medium bowl, combine tomato & herb seasoning, beef strips and a drizzle of olive oil.
- In a large frying pan, heat a drizzle of olive oil over high heat. When oil is
 hot, cook beef strips, tossing, in batches (this helps the beef stay tender)
 until browned and cooked through, 1-2 minutes. Transfer to a plate.

Custom Recipe: If you've doubled your beef strips, prepare beef as above, cooking in batches for best results.



Cook the green beans

- Meanwhile, add trimmed green beans and a splash of water to a microwave-safe bowl, then cover with a damp paper towel.
- Microwave green beans on high until just tender, 2-4 minutes.
- Drain **green beans**, then return to the bowl, season and cover to keep warm.



Serve up

- Add cooked green beans, baby spinach leaves and balsamic vinaigrette
 dressing to pan with couscous. Toss to combine and season to taste.
- Divide green veggie couscous between bowls. Top with Italian beef and dill & parsley mayonnaise.
- Crumble over **fetta cubes** to serve. Enjoy!

Little cooks: Add the finishing touch by crumbling over the fetta cubes!

Did we make your tastebuds happy?
Let our culinary team know: hellofresh.com.au/rate