



Carb Smart Spiced Pork with Potatoes & Fetta Salad

FRESH & FAST

Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 2680kJ (641Cal) | Protein 35g | Fat, total 43.5g - saturated 11.7g | Carbohydrate 25.1g - sugars 4.8g | Sodium 1702mg
The quantities provided above are averages only | **Carb Smart**

We're here to help! Scan here
2023 | WK18 | AL



Get ready

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You'll need

(along with the basics)



Large Frying Pan

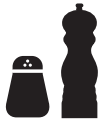


Microwave

From the pantry



Olive Oil



Salt & Pepper

From the cool pouch

	2P	4P
Pork Loin Steaks	1 small pkt	1 large pkt
Roasted Potatoes With Garlic Herb Butter	1 medium pkt	1 large pkt
Creamy Pesto Dressing	1 pkt (50g)	1 pkt (100g)
Fetta Cubes	1 medium pkt	1 large pkt

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



Pork Loin Steaks



Aussie Spice Blend

- In a medium bowl, combine **pork, spice blend** and a drizzle of **oil**
- In a frying pan, heat a drizzle of **oil** over medium-high heat.
- Cook **pork steaks** until cooked through, **3-4 mins** each side
- Transfer to a plate, cover and rest for **5 mins**



2. Zap



Roasted Potatoes With Garlic Herb Butter

- Prick a few holes in **potato** container
- Microwave **potatoes**, until soft and steaming, **4-5 mins**



3. Toss



Tomato



Salad Leaves

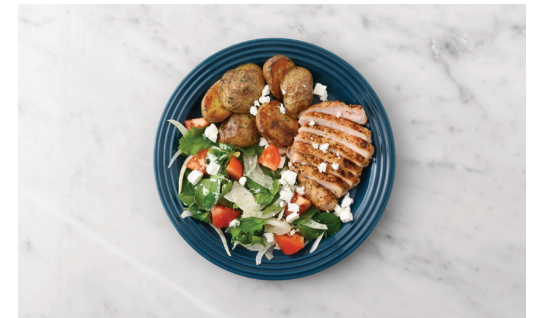


Creamy Pesto Dressing



Fetta Cubes

- Roughly chop **tomato**
- In a large bowl, combine **salad leaves, tomato** and **creamy pesto dressing**. Season
- Slice **pork**
- Divide **pork, potatoes** and **salad** between plates. Crumble over **fetta**



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