

Sweet Potato & Couscous Salad with Caesar Dressing FRESH & FAST Box to plate: 15 mins





Nutrition Per Serving: Energy 2630kJ (629Cal) | Protein 17.8g | Fat, total 32.7g - saturated 5.2g | Carbohydrate 60.5g - sugars 14.5g | Sodium 1009mg Calorie Smart | The recent harsh weather conditions have impacted the cucumbers grown by our farmers. The quality and freshness is still the same, but they may be a little smaller than usual.



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)



From the pantry



From the cool pouch

	2P	4P
Roasted Sweet Potato	1 medium pkt	1 large pkt
Mustard Cider Dressing	1 pkt	2 pkts
Shaved Parmesan Cheese	1 pkt	2 pkts
Caesar Dressing	1 pkt	2 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.





Boil the kettle

steaming, 3 mins

and set aside

• Prick a few holes in sweet potato

• In a medium bowl, add **couscous**

container. Microwave until hot and

and **boiling water** (3/4 cup for 2P /

1 1/2 cups for 4P). Stir to combine

• Immediately cover with a plate and leave for **5 mins**. Fluff up with a fork

Couscous

2. Chop





Spinach & Rocket

Mix



Dill

Cherry Tomatoes Cucumber



Shaved Parmesan Cheese

Caesai Dressing

Hazelnuts

- Halve tomatoes. Roughly chop **cucumber**
- Roughly chop hazelnuts

- Add spinach & rocket, tomatoes, cucumber and cider dressing to couscous. Drizzle with **olive oil**, toss and season
- Plate up **couscous**. Top with **sweet** potato, hazelnuts, torn dill and Parmesan
- Serve drizzled with Caesar dressing







3. Toss

Mustard Cider

Dressing