



# North African-Style Loaded Pork Bowls with Roasted Sweet Potatoes

Discovery

35 Minutes



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### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



Ground Pork



Ground Beef



Sweet Potato



Moroccan Spice Blend



Onion, chopped



Garlic, cloves



Harissa Spice Blend



Baby Spinach



Feta Cheese, crumbled



Almonds, sliced



Sultana Raisins

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.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## 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
Ground Beef	250 g	500 g
Sweet Potato	2	4
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*		
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 ¾-inch pieces.
- Add **sweet potatoes**, **1 tsp** (2 tsp) **Moroccan Spice Blend** and **1 tbsp** (2 tbsp) **oil** 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 tender, 22-24 min.



### Cook harissa-spiced onions

- Add **1 tbsp** (2 tbsp) **oil** 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.



### Prep and toast almonds

- Meanwhile, peel, then mince or grate **garlic**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **almonds** to the dry pan. Toast, stirring often, until golden-brown, 5-6 min. (**TIP**: Keep your eye on almonds so they don't burn!)
- Transfer **toasted almonds** to a plate and set aside.



### Finish and serve

- Add **spinach**, **half the raisins**, **half the almonds** and **1 tbsp** (2 tbsp) **oil** to the bowl with **harissa-spiced onions**. Season with **salt** and **pepper**, then toss to combine.
- Divide **salad** between plates, then top with **roasted sweet potatoes** and **pork**.
- Sprinkle **feta**, **remaining raisins** and **remaining almonds** over top.



### Cook pork

- Add **1 tbsp** (2 tbsp) **oil** to the same pan, then **pork** and **½ tsp** (1 tsp) **Moroccan Spice Blend**.
- Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min. **\*\*** Season with **salt** and **pepper**.
- Transfer to a plate, then cover to keep warm.

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **pork**.



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## Dinner Solved!