



# American-Style Pork & Corn Slaw

with Couscous & Jalapeños

Grab your Meal Kit with this symbol



Couscous



Chicken-Style Stock Powder



Sweetcorn



Celery



Slaw Mix



All-American Spice Blend



Pork Strips



Ranch Dressing



Pickled Jalapeños (Optional)

### Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: 10-20 mins  
Ready in: 25-35 mins

Calorie Smart

Spicy (optional pickled jalapeños)

From the mildly spiced pork strips and sweet and juicy corn-adorned slaw, to the fluffy couscous and creamy ranch dressing, you'll want to put more pork on your fork with this cheerful weeknight dinner.

### Pantry items

Olive Oil, White Wine Vinegar

## Before you start

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 will need

Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
couscous	1 medium packet	1 large packet
chicken-style stock powder	1 medium sachet	1 large sachet
boiling water*	¾ cup	1 ½ cups
sweetcorn	1 tin (125g)	1 tin (300g)
celery	1 stalk	2 stalks
white wine vinegar*	drizzle	drizzle
slaw mix	1 small bag	1 large bag
All-American spice blend	1 medium sachet	2 medium sachets
pork strips	1 small packet	1 large packet
ranch dressing	1 packet	2 packets
pickled jalapeños (optional)	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2012kJ (481Cal)	501kJ (120Cal)
Protein (g)	38.2g	9.5g
Fat, total (g)	12.2g	3g
- saturated (g)	3g	0.7g
Carbohydrate (g)	49.7g	12.4g
- sugars (g)	11.1g	2.8g
Sodium (mg)	1843mg	459mg

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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Cook the couscous

- Boil the kettle.
- In a large bowl, combine **couscous** and **chicken-style stock powder**. Add the **boiling water** (3/4 cup for 2 people / 1 1/2 cups for 4 people), then stir to combine.
- Immediately cover with a plate. Set aside for **5 minutes**. Fluff up with a fork.



## Cook the pork

- In a second medium bowl, combine **all-American spice blend** and a drizzle of **olive oil**. Season, then add **pork strips**, tossing to coat.
- Return frying pan to a high heat with a drizzle of **olive oil**. When oil is hot, cook **pork strips**, in batches, tossing until browned and cooked through, **1-2 minutes**. Transfer to a plate.

**TIP:** The spice blend will char slightly in the pan, this adds to the flavour!



## Prep the slaw

- Drain **sweetcorn**. Heat a large frying pan over a high heat. Cook **sweetcorn**, stirring occasionally, until lightly charred, **4-5 minutes**.
- Meanwhile, thinly slice **celery**. In a medium bowl, combine a drizzle of **olive oil** and **white wine vinegar**. Season with **salt** and **pepper**. Add **slaw mix**, **celery** and charred **corn**.

**TIP:** Cover the pan with a lid if the kernels are "popping" out.



## Serve up

- Toss corn slaw to combine.
- Divide couscous and corn slaw between bowls. Top with seared pork, pouring over any juices from the pan.
- Drizzle with **ranch dressing**. Top with **pickled jalapeños** (if using) to serve.

**TIP:** The jalapeños are a little spicy! Add less or leave them out, if preferred.

## Enjoy!