



Turkish-Spiced Pork

with Pickled Cabbage and Garlic Tourné Sauce

PRONTO 30 Minutes



Pork Strips



Garlic



Onion, chopped



Basmati Rice



Turkish Spice Blend



Red Cabbage, shredded



Lemon



Parsley



Green Peas



Vegetable Broth Concentrate



Mayonnaise



Red Wine Vinegar

HELLO TURKISH SPICE

Our Turkish spice is a robust blend of dried mint, paprika, cinnamon, garlic, cumin, and cloves

Start Strong

Before starting, wash and dry all produce.

Don't have a garlic press? Lay the garlic cloves on a chopping board, then place a chef's knife on top and press down firmly to crush. Finely chop the garlic.

Bust Out

Large Bowl, Paper Towels, Measuring Cups, Large Non-Stick Pan, Measuring Spoons, Small Bowl, Medium Bowl, Zester

Ingredients

	2 Person	4 Person
Pork Strips	340 g	680 g
Garlic	6 g	12 g
Onion, chopped	56 g	113 g
Basmati Rice	¾ cup	1 ½ cup
Turkish Spice Blend	1 tbsp	2 tbsp
Red Cabbage, shredded	113 g	227 g
Lemon	1	1
Parsley	7 g	14 g
Green Peas	113 g	227 g
Vegetable Broth Concentrate	1	2
Mayonnaise	2 tbsp	4 tbsp
Red Wine Vinegar	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. PREP

Add **1 ¼ cups water** (dbl for 4 ppl) and **broth concentrate** to a medium pot. Cover and bring to a boil. Meanwhile, roughly chop **parsley**. Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges. Peel, then mince or grate **garlic**.



4. COOK PORK

Pat **pork** dry with paper towels, then cut into 2-inch pieces. Stir together **pork, onions, Turkish Spice Blend, remaining garlic** and **1 tbsp oil** (dbl for 4 ppl) in a large bowl. Heat the same pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **pork**. Cook, stirring occasionally, until browned, 4-6 min. ** Season with **salt** and **pepper**.



2. COOK RICE & MIX TOUM

Add **rice** to the pot of **boiling water** and reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min. Meanwhile, mix **mayo, 1 tsp lemon juice** and **¼ tsp garlic** (dbl both for 4 ppl) in a small bowl. Set aside.



5. FINISH CABBAGE & RICE

Add **half the parsley** to the bowl with **pickled cabbage**. Toss to combine. Fluff **rice** with a fork, then stir in **lemon zest, peas** and **remaining lemon juice**. Season with **salt** and **pepper**. Cover and set aside for, 3 min.



3. PICKLE CABBAGE

Heat a large non-stick pan over medium-high heat. When hot, add **cabbage, vinegar, 2 tbsp water** and **1 tsp sugar** (dbl both for 4 ppl). Season with **salt**. Cook, stirring occasionally, until bright pink, 1-2 min. Remove pan from heat. Transfer **cabbage, including liquid**, to a medium bowl. Set aside in the fridge to cool. Carefully wipe the same pan clean.



6. FINISH AND SERVE

Divide **rice** between plates, then top with **pickled cabbage** and **Turkish Pork**. Drizzle over any **remaining sauce** from pan. Sprinkle over **remaining parsley** and dollop over **garlic 'toum' sauce**. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!