



Pork, Hummus & Curried Veggie Wrap

with Za'atar Side Salad



ca. 20min



2 Servings

The trick to making a delicious meal is using the right spices. We season sautéed onions and peppers with ras el hanout, a warm spice blend that's earthy, sweet, and bursts with flavor. A simple dressing transforms with za'atar spice, which brings herby and savory notes. Hearty pork and creamy hummus spread on tortillas hug the spiced veggies, and cooling mint and cucumber invigorates the wraps and chopped salad.

What we send

- 1 bell pepper
- 1 yellow onion
- 1 cucumber
- 10 oz pkg pork strips
- ¼ oz za'atar spice blend ¹¹
- 1 romaine heart
- ¼ oz ras el hanout
- 2 (10-inch) flour tortillas ^{1,6}
- 4 oz hummus ¹¹
- ¼ oz fresh mint

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or vinegar of your choice)

Tools

- medium skillet

Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

Allergens

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 53g, Carbs 57g, Protein 40g



1. Prep ingredients

Halve **pepper**; discard stem and seeds. Cut into thin strips. Halve **onion** and thinly slice.

Halve **cucumber**, removing seeds if desired. Cut one half into 3-inch long planks (save remaining half for own use).

Pat **pork** dry and season with **salt** and **pepper**.



4. Season veggies

Add **1½ teaspoons ras el hanout** to skillet with **veggies**. Cook, stirring, until fragrant, about 30 seconds.

Add **3 tablespoons water** and cook, scraping up any browned bits from bottom of skillet, until veggies are coated and water is mostly evaporated, about 1 minute more. Remove from heat.



2. Cook pork & veggies

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate. Add **1 tablespoon oil, peppers, and onions**; season with **salt** and **pepper**. Cook, stirring, until softened and browned, 8-10 minutes.



5. Build wraps

Place **tortillas** on a work surface. Evenly divide **hummus** among them. Top with **some whole mint leaves** and a **sprinkle of za'atar**. Place **pork, cooked veggies, and some of the cucumber** over top. Tightly roll into a cylinder, tucking in edges to keep filling from spilling out.



3. Make dressing

Meanwhile, in a large bowl, whisk to combine **2 tablespoons oil, 2 teaspoons vinegar, and 1 teaspoon za'atar**. Season to taste with **salt** and **pepper**.

Cut **lettuce** into 1-inch pieces.



6. Make salad & serve

Toss **lettuce, remaining cucumber, and remaining mint leaves** with **za'atar dressing**.

Transfer to plates and garnish with more **za'atar** if desired. Serve alongside **pork & veggie wraps**. Enjoy!