



Roasted Sriracha Pork Belly & Egg Fried Rice

with Creamy Slaw & Soy Garlic Greens

TASTE TOURS

Grab your Meal Kit with this symbol



Slow-Cooked Pork Belly



Garlic



Asian Greens



Baby Broccoli



Spring Onion



Sriracha



Sweet Chilli Sauce



Oyster Sauce



Soy Sauce Mix



Microwavable Basmati Rice



Shredded Cabbage Mix



Mayonnaise



Crispy Shallots

Prep in: 20-30 mins
Ready in: 45-55 mins

Zingy, sweet and packed with flavour, our sriracha is the perfect glaze for tender, slow-cooked pork belly. Freshen the dish up with crunchy cabbage, coated in a mayo and vinegar dressing and you're on your way to an unforgettable fusion dinner!

Pantry items

Olive Oil, Brown Sugar, Sesame Oil, Egg, Vinegar (White Wine or Rice Wine), Soy Sauce

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked pork belly	1 packet	2 packets
garlic	3 cloves	6 cloves
Asian greens	1 bunch	2 bunches
baby broccoli	½ bag	1 bag
spring onion	1 stem	2 stems
sriracha	1 packet (20g)	1 packet (40g)
sweet chilli sauce	1 medium packet	1 large packet
oyster sauce	1 medium packet	1 large packet
brown sugar*	½ tsp	1 tsp
sesame oil*	1 tsp	2 tsp
soy sauce mix	1 packet (40g)	1 packet (80g)
microwavable basmati rice	1 packet	2 packets
egg*	1	2
shredded cabbage mix	1 bag (150g)	1 bag (300g)
mayonnaise	1 medium packet	1 large packet
vinegar* (white wine or rice wine)	drizzle	drizzle
crispy shallots	1 medium packet	1 large packet
soy sauce*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6217kJ (1486Cal)	860kJ (206Cal)
Protein (g)	31.6g	4.4g
Fat, total (g)	33.7g	4.7g
- saturated (g)	5.5g	0.8g
Carbohydrate (g)	67g	9.3g
- sugars (g)	20.3g	2.8g
Sodium (mg)	15110mg	2090mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns

2024 | CW12



1



Grill the pork belly

- Preheat oven to **240°C/220°C fan-forced**. Boil the kettle. Place **pork belly** in a large heatproof bowl and cover with boiling water. Using tongs, remove **pork** carefully and pat dry using paper towel. (This step helps the crackling get crispy!)
- Using a sharp knife, score the **pork skin** in 1cm intervals, without cutting into the flesh. Rub all over with a generous pinch of **salt**.
- Place **pork pieces**, skin-side down, on a lined oven tray. Roast until lightly browned, **15-20 minutes**.
- Flip **pork** skin-side up. Heat the grill to high. Grill **pork** until skin is golden and crispy, **15-25 minutes**.

4



Make the fried rice

- Microwave the **microwavable basmati rice** until steaming, **2-3 minutes**.
- Meanwhile, wipe out the frying pan, then return to medium-high heat with a drizzle of **olive oil**. Crack the **egg** into the pan and scramble until cooked through, **1 minute**.
- Add **spring onion** and remaining **garlic** and cook until fragrant, **1 minute**.
- Add **oyster sauce mix** and cook until slightly reduced, **2-3 minutes**.
- Add the heated **rice** and cook, stirring, until well combined, **2-3 minutes**.

2



Get prepped

- Meanwhile, finely chop **garlic**. Roughly chop **Asian greens**. Halve **baby broccoli** (see **ingredients**) lengthways. Thinly slice **spring onion**.
- In a small bowl, combine **sriracha** and **sweet chilli sauce**.
- In a second small bowl, combine **oyster sauce**, the **brown sugar**, **sesame oil** and half the **soy sauce mix**.

5



Toss the slaw

- While the rice is cooking, combine **shredded cabbage mix**, **mayonnaise**, a drizzle of **vinegar** and a pinch of **salt** in a medium bowl. Season to taste.

3



Cook the soy garlic greens

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **baby broccoli** until tender, **2-3 minutes**.
- Add **Asian greens** and cook until just wilted, **1-2 minutes**.
- Add remaining **soy sauce mix** and half the **garlic** and cook until fragrant and slightly reduced, **1 minute**. Transfer to a plate and cover to keep warm.

6



Serve up

- Slice roasted pork belly. Bring everything to the table to serve.
- Help yourself to the pork, egg fried rice, creamy slaw and soy-garlic greens.
- Spoon sweet sriracha sauce over pork. Garnish greens with **crispy shallots** to serve. Enjoy!

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