



# Buffalo Pork Belly & Onion Rings

with Charred Corn Slaw & Cheesy Wedges

TASTE TOURS

Grab your Meal Kit with this symbol



Potato



Slow-Cooked Pork Belly



Shredded Cheddar Cheese



Baby Leaves



Onion



Sweetcorn



Slaw Mix



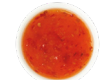
Garlic Aioli



BBQ Sauce



Sriracha



Sweet Chilli Sauce



Sour Cream



Coriander

Prep in: 25-35 mins  
Ready in: 50-60 mins

Does it get much better than melt-in-your-mouth pork belly with crispy, crunchy crackling? We didn't think so, but with sides like these we've hit the jackpot! Golden onion rings, cheesy wedges and a refreshing charred corn slaw all come together alongside the pork for an epic feast of all things delicious.

### Pantry items

Olive Oil, Plain Flour

## 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

Two oven trays lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
slow-cooked pork belly	1 medium packet	2 medium packets
shredded Cheddar cheese	1 medium packet	1 large packet
baby leaves	1 small packet	1 medium packet
onion	½	1
sweetcorn	1 medium tin	1 large tin
<b>plain flour*</b>	2 tbs	¼ cup
slaw mix	1 medium packet	1 large packet
garlic aioli	1 medium packet	1 large packet
BBQ sauce	1 medium packet	1 large packet
sriracha	1 medium packet	1 large packet
sweet chilli sauce	1 small packet	1 medium packet
sour cream	1 medium packet	2 medium packets
coriander	1 packet	1 packet

### \*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6568kJ (1570Cal)	901kJ (215Cal)
Protein (g)	33.3g	4.6g
Fat, total (g)	44.2g	6.1g
- saturated (g)	13.7g	1.9g
Carbohydrate (g)	71.9g	9.9g
- sugars (g)	37.8g	5.2g
Sodium (mg)	13822mg	1897mg
Dietary Fibre (g)	9.9g	1.4g

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

1



## Start the pork belly

- Boil the kettle. Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into wedges.
- Place the **slow-cooked pork belly** in a large 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 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**.

4



## Cook the corn & onion

- Heat a large frying pan over high heat. Cook **sweetcorn** until lightly browned, **4-5 minutes**. Transfer to a large bowl.
- Return frying pan to medium-high heat with a generous drizzle of **olive oil**.
- When oil is hot, shake off excess **flour** and cook **onion** in batches, turning occasionally, until golden, **5-7 minutes**. Transfer to a paper towel-lined plate.

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

2



## Bake the wedges

- Meanwhile, place **potato wedges** on a second lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Spread out evenly, then bake until tender, **20-25 minutes**. In last **5 minutes** of cook time, remove from oven, sprinkle with **shredded Cheddar cheese** and bake until golden and crisp.
- When the pork is done, flip skin-side up. Heat the grill to high. Grill **pork** until skin is golden and crispy, **15-25 minutes**.

**TIP:** Keep an eye on the pork when grilling, it can burn fast!

5



## Bring it all together

- To the bowl with the **corn**, add **baby leaves**, **slaw mix** and **garlic aioli**. Toss to combine and season to taste.
- In a small microwave-safe bowl, combine **BBQ sauce** and **sriracha** and microwave in **30 second** bursts until heated through.
- In a small bowl, combine **sweet chilli sauce** and **sour cream**.

3



## Get prepped

- Roughly chop **baby leaves**. Slice **onion** (see **ingredients**) into 1cm-thick rounds, then separate into rings. Drain **sweetcorn**.
- In a medium bowl, combine the **plain flour** and a generous pinch of **salt** and **pepper**. Add **onion** and toss to coat.

6



## Serve up

- Bring pork belly, onion rings, charred corn slaw and wedges to the table to serve.
- Serve pork belly with buffalo sauce. Tear **coriander** over slaw. Serve wedges with sweet chilli sour cream. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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