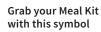


# Char Siu Pork Belly & Stir-Fried Greens

with Garlic Rice & Peanuts

TASTE TOURS







Prep in: 30-40 mins Ready in: 35-45 mins

What's an instant way to bring bold, international flavours to pork? Add this sweet 'n' salty char siu paste to melt-in-your-mouth pork belly. Teamed with sticky veggies, plus an aromatic garlic rice, this meal will make your tastebuds sing!

Pantry items

Olive Oil, Butter, Soy Sauce, Vinegar (White Wine Or Rice Wine), Sesame Oil

# 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

Medium saucepan with a lid  $\cdot$  Large frying pan

#### Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	3 cloves	6 cloves
butter*	20g	40g
water*	1¼ cups	2½ cups
jasmine rice	1 medium packet	1 large packet
baby broccoli	1 medium bunch	2 medium bunches
Asian greens	1 packet	2 packets
courgette	1	2
fresh chilli ∮ (optional)	1/2	1
slow-cooked pork belly	1 medium packet	2 medium packets
char siu paste	1 medium packet	1 large packet
soy sauce*	½ tbs	1 tbs
oyster sauce	1 medium packet	1 large packet
<b>vinegar*</b> (white wine or rice wine)	½ tbs	1 tbs
sesame oil*	1 tbs	2 tbs
mixed sesame seeds	1 medium sachet	1 large sachet
crushed peanuts	1 medium packet	2 medium packets

\*Pantry Items

#### Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6788kJ (1622Cal)	1025kJ (245Cal)
Protein (g)	33.7g	5.1g
Fat, total (g)	34.8g	5.3g
- saturated (g)	8.3g	1.3g
Carbohydrate (g)	96.9g	14.6g
- sugars (g)	27.4g	4.1g
Sodium (mg)	14979mg	2261mg
Dietary Fibre (g)	10.4g	1.6g

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 | CW19



## Cook the garlic rice

- Finely chop garlic.
- In a medium saucepan, heat the **butter** with a dash of **olive oil** over medium heat. Cook half the **garlic** until fragrant, **1-2 minutes**.
- Add the **water** and a generous pinch of **salt** to the pan and bring to the boil.
- Add jasmine rice, stir, cover with a lid and reduce heat to low. Cook for 12 minutes, then remove from heat and keep covered until rice is tender and water is absorbed, 10-15 minutes.

**TIP:** The rice will finish cooking in its own steam so don't peek!



#### Cook the pork

• Wipe out the frying pan, then return to high heat. Cook **pork**, tossing, until golden, **8-10 minutes**.



## Get prepped

- Meanwhile, cut baby broccoli into thirds. Roughly chop Asian greens. Thinly slice courgette into half-moons. Thinly slice fresh chilli (if using).
- Pat **slow-cooked pork belly** dry with paper towel, then cut into 2cm chunks.
- In a small bowl, combine char siu paste, the soy sauce, oyster sauce, the vinegar and sesame oil. Set aside.



# Stir-fry the greens

- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook baby broccoli and courgette, tossing, until tender, 5-6 minutes.
- In the last 3 minutes of cook time, add Asian greens and cook until just wilted, 2-3 minutes.
- Add mixed sesame seeds and remaining garlic and cook until fragrant, 1 minute. Season with pepper, then transfer veggies to a bowl. Cover to keep warm.



#### Bring it all together

 Reduce heat to medium, then add the stir-fried greens and char siu sauce mixture, tossing to coat, 1-2 minutes.



# Serve up

- Divide garlic rice between bowls. Top with char siu pork and stir-fried greens.
- Garnish with crushed peanuts and chilli to serve. Enjoy!

#### Rate your recipe Did we make your tastebuds happy? Let our culinary team know: hellofresh.co.nz/rate