



Char Siu Pork Belly & Stir-Fried Greens

with Garlic Rice & Peanuts

TASTE TOURS

Grab your Meal Kit with this symbol



Garlic



Jasmine Rice



Baby Broccoli



Asian Greens



Courgette



Fresh Chilli (Optional)



Slow-Cooked Pork Belly



Char Siu Paste



Oyster Sauce



Mixed Sesame Seeds



Crushed Peanuts

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 hands and fresh veggies. Avoid cross contamination by washing utensils after cutting raw meat/poultry.

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 · 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)	½	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
vinegar* (white wine or rice wine)	½ tsb	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.

1



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!

4



Cook the pork

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

2



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.

5



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**.

3



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.

6



Serve up

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

We're here to help!

Scan here if you have any questions or concerns



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