



Roast Pork Belly & Cheesy Crushed Potatoes

with Cherry-Currant Sauce & Almond Greens

GOURMET

Grab your meal kit with this number

15



Slow-Cooked Pork Belly



Potato



Garlic



Lemon



Grated Parmesan Cheese



Baby Broccoli



Baby Leaves



Roasted Almonds



Currants



Cherry Sauce



Black Peppercorns



Gravy Granules

Prep in: 35-45 mins
Ready in: 50-60 mins

Luxury comes from those tiny details, so nothing has been overlooked in creating this dish. Instead of a mash, the potato is crushed so the zesty Parmesan can work its way into every chunk. The pork belly is not only seared and roasted but drizzled in a fruity sauce, even the greens haven't been missed with a sprinkling of almonds on top. We've really spoiled your tastebuds tonight.

Pantry items

Olive Oil, Butter

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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 · Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked pork belly	½ packet	1 packet
potato	2	4
garlic	3 cloves	6 cloves
lemon	½	1
butter*	25g	50g
grated Parmesan cheese	1 medium packet	1 large packet
baby broccoli	1 medium bunch	2 medium bunches
baby leaves	1 medium packet	2 medium packets
roasted almonds	1 packet	2 packets
currants	2 medium packets	4 medium packets
cherry sauce	1 medium packet	1 large packet
black peppercorns	½ sachet	1 sachet
gravy granules	1 sachet	2 sachets
boiling water*	½ cup	1 cup

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6265kJ (1497cal)	575kJ (137cal)
Protein (g)	33.6g	3.1g
Fat, total (g)	35g	3.2g
- saturated (g)	10.4g	1g
Carbohydrate (g)	68.7g	6.3g
- sugars (g)	41.8g	3.8g
Sodium (mg)	13429mg	1232mg
Dietary Fibre (g)	9.7g	0.9g

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.

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2024 | CW46



Roast the pork

- Preheat oven to **240°C/220°C fan-forced**. Boil the kettle.
- Place **slow-cooked 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 skin in 1cm intervals, without cutting into the flesh. Rub all over with a generous pinch of **salt**.
- Place **pork**, skin-side down, on a lined oven tray. Roast until lightly browned, **15-20 minutes**. Meanwhile, heat the grill to high.
- Flip **pork** skin-side up. Grill until skin is golden and crispy, **15-25 minutes**.

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



Cook the greens

- While the pork is resting, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **baby broccoli**, tossing, until tender, **3-4 minutes**.
- Add **baby leaves** and the remaining **garlic** and cook until fragrant, **1-2 minutes**. Season to taste. Set aside.

TIP: Add a dash of water to help speed up the cooking process.



Make the crushed potatoes

- Meanwhile, bring a medium saucepan of lightly salted water to the boil. Cut **potato** into large chunks. Finely chop **garlic**. Slice **lemon** into wedges.
- Cook **potato** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**. Drain **potato** and set aside.
- Return saucepan to medium-high heat, add the **butter** and half the **garlic** and cook, stirring until fragrant, **1 minute**.
- Add a generous squeeze of **lemon juice**, **grated Parmesan cheese** and a splash of **water**, then bring to the boil.
- Remove from heat, then return **potato** to the pan and toss to coat. Lightly crush **potato** with a fork. Cover to keep warm.



Make the peppercorn gravy

- Meanwhile, crush **black peppercorns** (**see ingredients**) with a mortar and pestle, or in their sachet using a rolling pin.
- **SPICY!** Peppercorns can be spicy, use less if you're sensitive to heat! In a medium heatproof bowl, combine **gravy granules**, **crushed peppercorns** and the **boiling water** (½ cup for 2 people / 1 cup for 4 people), whisking, until smooth, **1 minute**.



Get prepped

- While the potato is cooking, boil the kettle.
- Trim **baby broccoli**.
- Roughly chop **baby leaves**, **roasted almonds** and **currants**.
- In a small bowl, combine **cherry sauce**, **currants** and a squeeze of **lemon juice**. Season to taste. Set aside.



Serve up

- Slice roasted pork belly.
- Divide pork belly, cheesy crushed potatoes and greens between plates.
- Pour peppercorn gravy over pork.
- Garnish greens with almonds. Serve with cherry-currant sauce and any remaining lemon wedges. Enjoy!

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