

Char Siu Pork Belly & Stir-Fried Veggies

with Garlic Rice & Peanuts

Grab your Meal Kit with this symbol



Garlic



Jasmine Rice



Broccoli



Carrot



Baby Corn Spears



Fresh Chilli (Optional)



Char Siu Paste



Oyster Sauce



Mixed Sesame Seeds



Crushed Peanuts



Slow-Cooked Pork Belly

Recipe Update
 The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

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, Rice Wine Vinegar, Sesame Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

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 packet	1 packet
broccoli	½ head	1 head
carrot	1	2
baby corn spears	½ tin	1 tin
fresh chilli (optional) 🌶️	½	1
slow-cooked pork belly	1 packet	1 packet
char siu paste	1 medium packet	1 large packet
soy sauce*	½ tbs	1 tbs
oyster sauce	1 medium packet	1 large packet
rice wine vinegar*	½ tbs	1 tbs
sesame oil*	1 tbs	2 tbs
mixed sesame seeds	1 sachet	1 sachet
crushed peanuts	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4336kJ (1036Cal)	721kJ (172Cal)
Protein (g)	46.3g	7.7g
Fat, total (g)	50.4g	8.4g
- saturated (g)	17.3g	2.9g
Carbohydrate (g)	96.9g	16.1g
- sugars (g)	28.7g	4.8g
Sodium (mg)	2224mg	370mg

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 1/2 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 **broccoli** (see ingredients) into small florets, then roughly chop stalk. Thinly slice **carrot** into half-moons. Drain **baby corn spears** (see ingredients). 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 **rice wine vinegar** and **sesame oil**. Set aside.

5



Bring it all together

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

3



Stir-fry the veggies

- Heat a large frying pan over medium-high heat. Cook **broccoli**, **carrot** and **baby corn**, tossing, until tender, **6-7 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 pork belly and stir-fried veggies.
- 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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