



# Chilli Jam-Roasted Pork Belly & Fried Rice

with Sesame Soy Cabbage & Ponzu Garlicky Greens

Grab your Meal Kit with this symbol



Slow-Cooked Pork Belly



Basmati Rice



Garlic



Asian Greens



Green Beans



Spring Onion



Ponzu Sauce



Oyster Sauce



Shredded Cabbage Mix



Mayonnaise



Chilli Jam



Crispy Shallots

Hands-on: 20-30 mins  
Ready in: 45-55 mins

Zingy, sweet and packed with umami, our chilli jam is the perfect glaze for tender, slow-cooked pork belly. Freshen the dish up with crunchy cabbage, coated in a sesame-soy dressing and you're on your way to an unforgettable fusion dinner!

### Pantry items

Olive Oil, Egg, Sesame Oil, Brown Sugar, Soy Sauce

## 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

Oven tray lined with foil · Medium saucepan with a lid · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked pork belly	1 packet	1 packet
water*	1½ cups	3 cups
basmati rice	1 packet	1 packet
garlic	3 cloves	6 cloves
Asian greens	1 bag	2 bags
green beans	1 bag (100g)	1 bag (200g)
spring onion	1 stem	2 stems
ponzu sauce	1 packet (30g)	1 packet (60g)
egg*	1	2
oyster sauce	1 packet (45g)	1 packet (100g)
sesame oil*	drizzle	drizzle
brown sugar*	pinch	pinch
soy sauce*	drizzle	drizzle
shredded cabbage mix	1 bag (150g)	1 bag (300g)
mayonnaise	1 packet (40g)	1 packet (80g)
chilli jam	1 medium packet	1 large packet
crispy shallots	1 packet	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3747kJ (896Cal)	578kJ (138Cal)
Protein (g)	42.3g	6.5g
Fat, total (g)	49g	7.6g
- saturated (g)	14.3g	2.2g
Carbohydrate (g)	67.2g	10.4g
- sugars (g)	22.1g	3.4g
Sodium (mg)	1857mg	286mg

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.



## Grill the pork belly

Preheat the grill to high. Using a paper towel, pat dry the **slow-cooked pork belly** and wipe to remove any excess fat. Lightly score the **pork fat** in a 1cm criss-cross pattern. Add a generous pinch of **salt** and rub over. Place the **pork**, fat-side up, on a foil-lined oven tray. Grill on the top oven rack until the fat is golden and crispy, **35-40 minutes**. Set aside to rest for **10 minutes**.

**TIP:** Keep an eye on your pork. You want it golden and crispy, but not burnt!



## Make the fried rice

Wipe out the frying pan, then return to a medium-high heat with a drizzle of **olive oil**. Crack the **egg** into the pan and scramble until cooked through, **1 minute**. Add the **spring onion** and remaining **garlic** and cook until fragrant, **1 minute**. Add the **oyster sauce**, a drizzle of **sesame oil** and a pinch of **brown sugar** and cook until slightly reduced, **30 seconds**. Add the cooked **rice** and cook, stirring, until well combined, **1-2 minutes**.



## Cook the rice

While the pork is grilling, heat a medium saucepan over a medium-high heat. Add the **water** and bring to the boil. Add the **basmati rice**, stir, cover with a lid and reduce the heat to low. Cook for **10 minutes**, then remove the pan from the heat and keep covered until the rice is tender and the water is absorbed, **10 minutes**. Meanwhile, finely chop the **garlic**. Roughly chop the **Asian greens**. Trim the **green beans**. Thinly slice the **spring onion**.

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



## Toss the sesame soy cabbage

In a medium bowl, combine the **shredded cabbage mix**, **mayonnaise** and a drizzle of **sesame oil** and **soy sauce**. Season to taste.



## Cook the garlicky greens

When the rice has **5 minutes** cook time remaining, heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Cook the **green beans** until tender, **2-3 minutes**. Add the **Asian greens** and cook until just wilted, **1-2 minutes**. Add the **ponzu sauce** and 1/2 the **garlic** and cook until fragrant and slightly reduced, **1 minute**. Transfer to a plate and cover to keep warm.



## Serve up

Slice the roasted pork belly. Bring everything to the table to serve. Help yourself to the pork, fried rice, sesame soy cabbage and ponzu garlicky greens. Spoon the **chilli jam** over the pork. Garnish the greens with the **crispy shallots** to serve.

Enjoy!