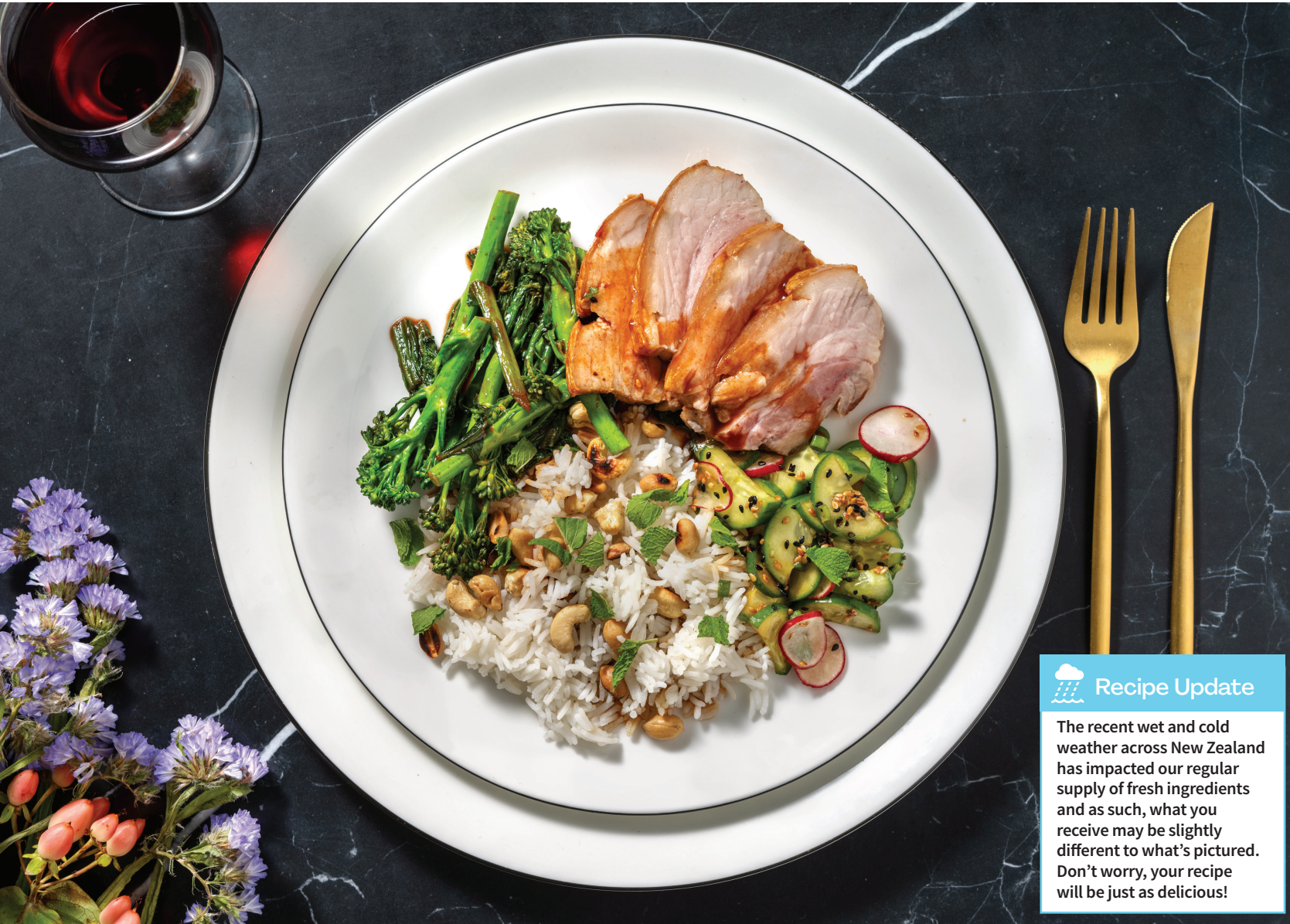




Grilled Pork Belly & Ssamjang Sauce

with Asian-Style Marinated Cucumber Salad & Nutty Rice

Grab your Meal Kit with this symbol



Jasmine Rice



Baby Broccoli



Asian Greens



Cucumber



Radish



Spring Onion



Ginger Paste



Mixed Sesame Seeds



Ponzu Sauce



Ssamjang Paste



Oyster Sauce



Garlic Paste



Roasted Peanut & Cashew Mix



Herbs



Slow-Cooked Pork Belly

 **Recipe Update**

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and 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: 25-35 mins
Ready in: 45-55 mins

Get ready for pork belly! A luxurious dinner is never too far away when slices of tender pork are plated up. In fact, it's a guarantee when cashew and peanut-tossed rice is added with a sesame pickled cucumber. Combine everything together with a deliciously dark sauce and there you have it, pork belly with pizzazz.

Pantry items

Olive Oil, Sesame Oil, Brown Sugar

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 · Small saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked pork belly	1 packet	1 packet
water* (for the rice)	1¼ cups	2½ cups
jasmine rice	1 packet	1 packet
baby broccoli	1 bag	1 bag
Asian greens	1 bunch	2 bunches
cucumber	1 (medium)	1 (large)
radish	2	4
spring onion	1 stem	2 stems
ginger paste	1 medium packet	1 large packet
mixed sesame seeds	1 sachet	1 sachet
sesame oil*	drizzle	drizzle
ponzu sauce	1 packet (30g)	1 packet (60g)
brown sugar*	1 tsp	2 tsp
ssamjang paste	1 medium packet	1 large packet
oyster sauce	1 medium packet	1 large packet
water* (for the sauce)	½ cup	1 cup
garlic paste	1 packet	1 packet
roasted peanut & cashew mix	1 packet	2 packets
herbs	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3736kJ (893Cal)	623kJ (149Cal)
Protein (g)	45g	7.5g
Fat, total (g)	39.5g	6.6g
- saturated (g)	11.1g	1.9g
Carbohydrate (g)	86.7g	14.5g
- sugars (g)	15.7g	2.6g
Sodium (mg)	1974mg	329mg

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.

Fancy a drop?

We recommend pairing this meal with Pinot Noir or Riesling.

We're here to help!

Scan here if you have any questions or concerns

2022 | CW36



1 Grill the pork

- Preheat grill to high. Using paper towel, pat dry **slow-cooked pork belly** and wipe to remove any excess fat.
- Lightly score **pork fat** in a 1cm criss-cross pattern. Add a generous pinch of **salt** and rub over.
- Place **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!



4 Make the cucumber salad

- Heat a large frying pan over medium-high heat. Toast **mixed sesame seeds**, tossing, until golden, **2-3 minutes**.
- Add a generous drizzle of **sesame oil** and heat until just smoking, **30 seconds**.
- Carefully pour the **sesame oil** over the **ginger paste** and **spring onion** in the bowl and stir to combine.
- Add **ponzu sauce**, the **brown sugar** and mix well. Add **cucumber** and **radish** to the bowl. Set aside.



2 Cook the rice

- Meanwhile, add the **water (for the rice)** to a medium saucepan and bring to the boil. Add **jasmine rice**, stir, cover with a lid and reduce heat to low.
- Cook for **12 minutes**, then remove pan 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



5 Bring it all together

- When the pork has **5 minutes** remaining, combine **ssamjang paste**, **oyster sauce** and **water (for the sauce)** in a small saucepan. Place over medium heat and simmer until heated through, **2-3 minutes**.
- Meanwhile, return the frying pan to medium-high heat with a drizzle of **olive oil**. Add **baby broccoli**, and cook until tender, **4-5 minutes**.
- Add **garlic paste** and **Asian greens** and cook until wilted, **2-3 minutes**.
- To the rice, add **roasted peanut & cashew mix** and stir to combine.

TIP: Cover the pan with a lid if the garlic paste starts to spatter!



3 Get prepped

- While the rice is cooking, trim and halve **baby broccoli**. Roughly chop **Asian greens**. Slice **cucumber** into half-moons. Thinly slice **radish** and **spring onion**.
- In a medium heatproof bowl, combine **ginger paste** and **spring onion**.



6 Serve up

- Slice the pork.
- Divide nutty rice and garlicky greens between plates, top with pork belly and drizzle with ssamjang oyster sauce.
- Tear over **herbs** and serve with marinated cucumber salad. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate