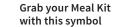


Plum Roasted Pork Belly & Soy Greens

with Ginger Rice & Crispy Shallots

LUNAR NEW YEAR









Ginger Paste



Chicken-Style Stock Powder



Fresh Chilli (Optional)



Green Beans



Baby Corn

Spears



Soy Sauce



Crispy Shallots



Slow-Cooked Pork Belly



Before you start

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

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
butter*	20g	40g
ginger paste	1 medium packet	1 large packet
jasmine rice	1 packet	1 packet
chicken-style stock powder	1 sachet (5g)	1 sachet (10g)
water*	1¼ cups	2½ cups
garlic	2 cloves	4 cloves
fresh chilli (optional) 🌶	1/2	1
baby corn spears	½ tin	1 tin
green beans	1 bag (200g)	1 bag (400g)
Asian greens	1 bunch	2 bunches
soy sauce mix	1 packet (40g)	1 packet (80g)
sesame oil*	1 tsp	2 tsp
plum sauce	1 packet (65g)	2 packets (130g)
soy sauce*	½ tbs	1 tbs
crispy shallots	1 packet	1 packet

^{*}Pantry Items

Nutrition

Per Serving	Per 100g
3673kJ (878Cal)	606kJ (145Cal)
40.2g	6.6g
37.4g	6.2g
16.1g	2.7g
91.1g	15g
18.9g	3.1g
2332mg	385mg
	3673kJ (878Cal) 40.2g 37.4g 16.1g 91.1g 18.9g

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.



Roast the pork

- Preheat oven to 240°C/220°C fan-forced. Pat dry slow-cooked pork belly with paper towel and wipe to remove any excess fat.
- Lightly score **pork fat** in a 1cm criss-cross pattern. Rub over a generous pinch of salt, then cut **pork** in half.
- Place **pork**, fat-side up, on a foil-lined oven tray. Roast **pork** for **20-25 minutes** on the top oven rack, then turn grill to high. Grill pork until fat is golden and crispy, 15-20 minutes.
- Set aside to rest for 10 minutes.

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



Cook the greens

- · When the pork has 10 minutes remaining, in a large frying pan heat a drizzle of olive oil over medium-high heat.
- Cook green beans and baby corn, tossing regularly, until tender, 4-5 minutes.
- · Add Asian greens and garlic, and cook until fragrant, 1-2 minutes.



Cook the ginger rice

- Meanwhile, in a medium saucepan, heat the butter with a dash of olive oil over medium heat. Cook ginger paste until fragrant, 1 minute.
- Add jasmine rice, chicken-style stock powder, the water and a pinch of salt, stir, and bring to the boil. Reduce heat to low and cover with a lid.
- Cook for **12 minutes**, then remove from heat and keep covered until rice is tender and water is absorbed. 10 minutes.

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

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



Get prepped

- Meanwhile, finely chop garlic. Thinly slice fresh chilli (if using).
- Drain and halve **baby corn spears** lengthways (see ingredients).
- Trim green beans. Roughly chop Asian greens.



Make it saucy

- To the veggies, add soy sauce mix and the sesame oil, tossing, until slightly reduced, 1-2 minutes.
- Transfer to a plate, spooning over any remaining sauce from the pan.
- In a small heatproof bowl, combine plum sauce and the soy sauce. Microwave in 10 second bursts until heated through.



Serve up

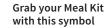
- Garnish rice with crispy shallots. Sprinkle chilli over veggies.
- · Slice the pork.
- Bring everything to the table. Help yourself to roasted pork belly, soy greens and ginger rice.
- · Serve with plum sauce. Enjoy!





Mango Cheesecake & Coconut Caramel with Oat Crumble & Mint

LUNAR NEW YEAR







Classic Oat







Cream

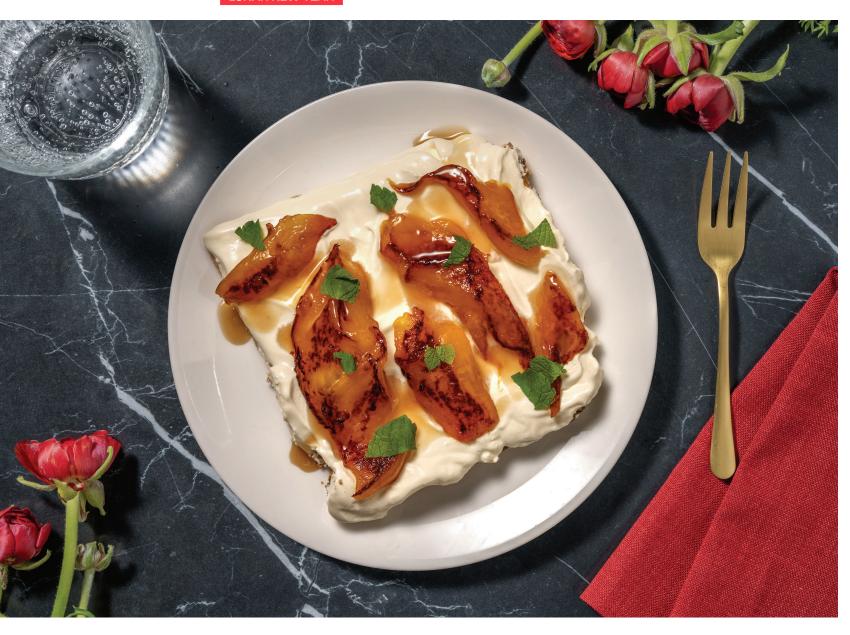
Tinned Mango



Mint



Cream Cheese



Prep in: 20 mins Ready in: 4 hrs

Close your eyes and allow the taste of a sunset to wash over you when you bite into this sweet mango cheesecake. Pops of fresh mint will float over the tropical coconutty caramel sauce. Drizzle over as much as you want, this whole cheesecake is a slice of paradise.

Pantry items

Butter, 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

Medium baking tin lined with baking paper · Medium saucepan · Electric beaters · Large frying pan

Ingredients

	4 Serves
butter*	90g
classic oat mix	1 packet
coconut milk	1 tin
brown sugar*	50g
cream	1 bottle (250ml)
cream cheese	1 tub
tinned mango	1 medium tin
mint	1 bag

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4667kJ (1115Cal)	1197kJ (286Cal)
Protein (g)	10g	2.6g
Fat, total (g)	79g	20.3g
- saturated (g)	52.2g	13.4g
Carbohydrate (g)	88.9g	22.8g
- sugars (g)	54.1g	13.9g
Sodium (mg)	485mg	124mg

The quantities provided above are averages only. *Nutritional information is based on 4 servings.

Allergens

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Make the base

- Preheat oven to 220°C/200°C fan-forced. Grease and line a baking tin.
- In a medium saucepan, melt the butter over low heat, 1-2 minutes. Remove from heat and add classic oat mix, stirring, until combined.
- Transfer to the lined tin. Using the back of a spoon, spread oat mix evenly and press down to compress.
- Bake until golden, 8-10 minutes. Set aside to cool for 15 minutes.



Make the coconut caramel

- Meanwhile, wipe out and return saucepan to medium heat.
- Add coconut milk and the brown sugar and cook, whisking, until well combined and turned to caramel, 5-8 minutes. Set aside until thickened.

TIP: The sauce will thicken as it rests!



Whisk the cream

- To a large bowl or jug, add **cream**.
- Whisk with electric beaters until soft peaks form and almost doubled in size, 3-4 minutes.

TIP: For perfect soft peaks, whip until cream just clings to the whisk or beater when lifted!
TIP: If you don't have an electric mixer, use a hand metal whisk!



Combine the cream cheese mix

- In a medium bowl, combine cream cheese and 1/2 the coconut caramel. Add whipped cream and fold with a spoon to combine.
- Pour the cheesecake mixture on top of the oat base and spread evenly with the back of a spoon.
- Refrigerate for 4 hours or overnight.



Char the mango

- When the cheesecake is ready to serve, drain **tinned mango**.
- Heat a large frying pan over high heat. Cook mango slices until lightly charred, 2-3 minutes each side.



Serve up

- Top cheesecake with mango and remaining coconut caramel.
- Tear over **mint**. Slice cheesecake to serve. Enjoy!

