



Plum Roasted Pork Belly & Soy Greens

with Ginger Rice & Crispy Shallots

LUNAR NEW YEAR

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Ginger Paste



Jasmine Rice



Chicken-Style Stock Powder



Garlic



Fresh Chilli (Optional)



Baby Corn Spears



Green Beans



Asian Greens



Soy Sauce Mix



Plum Sauce



Crispy Shallots



Slow-Cooked Pork Belly

Prep in: 20-30 mins
Ready in: 45-55 mins

Bring a little extra red and gold to your Lunar New Year with a delicious meal and sensational dessert using only the best seasonal ingredients. With a few simple steps, you can spend less time planning and more time celebrating the Year of the Rabbit with loved ones. There's no better way to do it than with a plate of roasted pork belly, fragrant rice, veggies and sticky plum sauce to finish it off.

Pantry items

Olive Oil, Butter, Sesame Oil, 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
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*	1½ cups	2½ cups
garlic	2 cloves	4 cloves
fresh chilli (optional) 🌶️	½	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

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3673kJ (878Cal)	606kJ (145Cal)
Protein (g)	40.2g	6.6g
Fat, total (g)	37.4g	6.2g
- saturated (g)	16.1g	2.7g
Carbohydrate (g)	91.1g	15g
- sugars (g)	18.9g	3.1g
Sodium (mg)	2332mg	385mg

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!



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.



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**.



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!

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Mango Cheesecake & Coconut Caramel

with Oat Crumble & Mint

LUNAR NEW YEAR

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Classic Oat Mix



Coconut Milk



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.

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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**.



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.



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!



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.



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!



Serve up

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

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