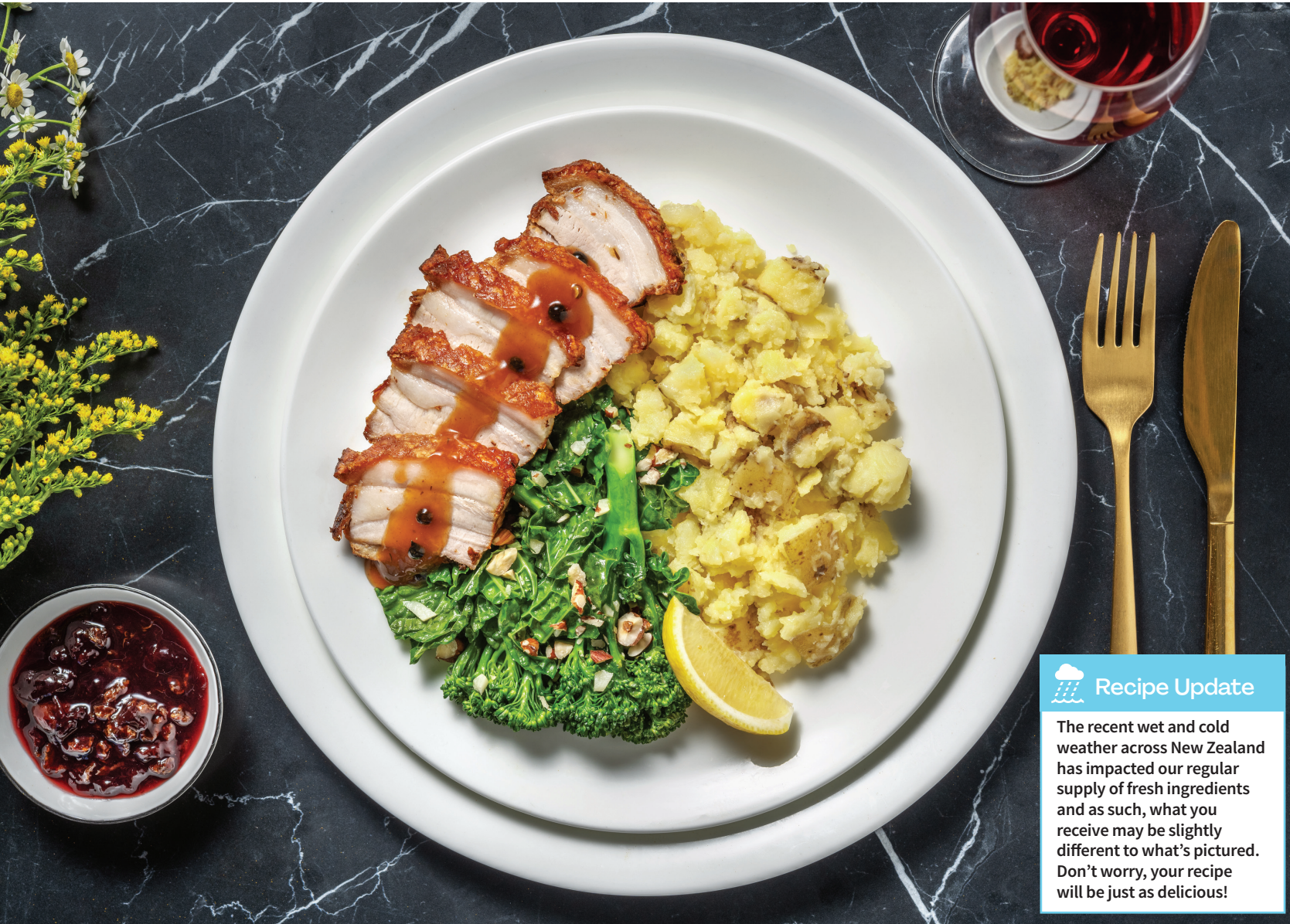




Roasted Pork Belly & Cheesy Crushed Potatoes

with Cherry-Currant Sauce & Hazelnut Greens

Grab your Meal Kit with this symbol



Potato



Garlic



Lemon



Courgette



Cavolo Nero Kale



Roasted Hazelnuts



Currants



Cherry Sauce



Slow-Cooked Pork Belly



Grated Parmesan Cheese



Peppercorn Sauce

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: 35-45 mins
Ready in: 50-60 mins

Luxury comes from those tiny details, so nothing has been overlooked in creating this dish. Instead of a mash, the potato is crushed so the zesty Parmesan can work its way into every chunk. The pork belly is not only seared and roasted but drizzled in a fragrant peppercorn sauce, even the greens haven't been missed with a sprinkling of hazelnuts on top. We've really spoiled your tastebuds tonight.

Pantry items

Olive Oil, Butter

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked pork belly	1 packet	1 packet
potato	2	4
garlic	3 cloves	6 cloves
lemon	½	1
butter*	25g	50g
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
courgette	2	4
cavolo nero kale	1 bunch	1 bunch
roasted hazelnuts	1 packet	2 packets
currants	1 medium packet	1 large packet
cherry sauce	1 medium packet	1 large packet
peppercorn sauce	1 medium packet	2 medium packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4250kJ (1016Cal)	627kJ (150Cal)
Protein (g)	48.5g	7.2g
Fat, total (g)	61.1g	9g
- saturated (g)	24g	3.5g
Carbohydrate (g)	67.7g	10g
- sugars (g)	37.6g	5.5g
Sodium (mg)	971mg	143mg

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://www.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.



Roast 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 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 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!



Cook the greens

- While the pork is resting, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **courgette** until tender, **3-4 minutes**.
- Add **kale** and the remaining **garlic** and cook until fragrant, **1-2 minutes**. Season to taste. Set aside.

TIP: Add a dash of water to help speed up the cooking process.



Make the crushed potatoes

- Meanwhile, bring a medium saucepan of lightly salted water to the boil. Cut **potato** into large chunks. Finely chop **garlic**. Slice **lemon** into wedges.
- Cook **potato** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**. Drain **potato** and set aside.
- Return the saucepan to medium-high heat, add the **butter** and 1/2 the **garlic** and cook, stirring, until fragrant, **1 minute**.
- Add a generous squeeze of **lemon juice**, the **grated Parmesan cheese** and a splash of **water** and bring to the boil.
- Remove from heat, return **potato** to the pan and toss to coat. Lightly crush **potato** with a fork. Cover to keep warm.



Heat the sauce

- Place **peppercorn sauce** in a heatproof bowl and microwave until steaming, **1-2 minutes**.



Get prepped

- While the potato is cooking, thinly slice **courgette** into half-moons. Roughly chop **cavolo nero kale**, discarding any larger pieces of stalk. Roughly chop **roasted hazelnuts** and **currants**.
- In a small bowl, combine **currants**, **cherry sauce** and a squeeze of **lemon juice**. Season to taste. Set aside.



Serve up

- Slice roasted pork belly.
- Divide pork, cheesy crushed potatoes and greens between plates.
- Pour peppercorn sauce over pork.
- Garnish greens with hazelnuts. Serve with cherry-currant sauce and any remaining lemon wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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