



Roasted Pork Belly & Char Siu Sauce

with Peanut Asian Rice, Pickled Cucumber & Greens

AL FRESCO

Grab your Meal Kit with this symbol



Sweetcorn



Garlic



Microwavable Basmati Rice



Baby Broccoli



Green Beans



Cucumber



Chilli Flakes (Optional)



Soy Sauce Mix



Char Siu Paste



Sriracha



Roasted Peanuts



Coriander



Crispy Shallots



Slow-Cooked Pork Belly

Prep in: 40-50 mins
Ready in: 50-60 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 peanut and corn-tossed rice is added with a pickled cucumber. Combine everything together with a deliciously dark sauce and there you have it, pork belly with pizzazz.

Pantry items

Olive Oil, Rice Wine Vinegar, Sesame Oil

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 · 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
sweetcorn	1 tin	1 tin
garlic	2 cloves	4 cloves
microwavable basmati rice	1 packet	2 packets
baby broccoli	1 bag	1 bag
green beans	1 bag (200g)	1 bag (400g)
cucumber	1 (medium)	1 (large)
rice wine vinegar* (for the pickle)	¼ cup	½ cup
chilli flakes (optional)	pinch	pinch
sesame oil*	1 tbs	2 tbs
soy sauce mix	1 packet (40g)	1 packet (80g)
char siu paste	1 medium packet	1 large packet
sriracha	1 packet (20g)	1 packet (40g)
rice wine vinegar* (for the sauce)	1 tsp	2 tsp
roasted peanuts	1 packet	2 packets
coriander	1 bag	1 bag
crispy shallots	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3650kJ (872Cal)	555kJ (132Cal)
Protein (g)	43.8g	6.7g
Fat, total (g)	39.7g	6g
- saturated (g)	12.7g	1.9g
Carbohydrate (g)	78.3g	11.9g
- sugars (g)	30.8g	4.7g
Sodium (mg)	2444mg	371mg

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.

We're here to help!

Scan here if you have any questions or concerns



1 Roast the pork belly

- 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!



4 Cook the veggies

- Return the frying pan to high heat. Cook **sweetcorn** until lightly browned, **4-5 minutes**. Transfer to the bowl with **dressing**.
- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **baby broccoli** and **green beans** until tender, **5-6 minutes**.
- Season with **salt** and **pepper** then transfer to serving plate and cover to keep warm.

TIP: Cover the pan with a lid if the corn kernels are "popping" out.



2 Get prepped

- Meanwhile, drain **sweetcorn**. Finely chop **garlic**.
- Microwave **basmati rice** packet until steaming, **2-3 minutes**. Set aside and allow to cool.
- Halve any thick **baby broccoli** stalks lengthways. Trim **green beans**.
- Using a vegetable peeler, peel **cucumber** into ribbons.
- In a medium bowl, combine the **rice wine vinegar (for the pickle)** and a good pinch of **sugar** and **salt**. Add **cucumber** to **pickling liquid** with just enough **water** to cover cucumber. Set aside.



5 Bring it all together

- Meanwhile, in a small saucepan, combine **char siu paste**, **sriracha** and the **rice wine vinegar (for the sauce)**.
- Place over medium heat, then simmer until heated through, **1-2 minutes**.
- Meanwhile, to the bowl with **corn**, add **rice** and **roasted peanuts**. Toss well to combine.



3 Make the dressing

- In a large heatproof bowl, add **garlic** and a pinch of **chilli flakes** (if using).
- In a large frying pan, heat the **sesame oil** and a drizzle of **olive oil** over high heat until just smoking, **30 seconds**, then carefully pour **oil** over the **garlic**.
- Add **soy sauce mix**, stir to combine and set aside.



6 Serve up

- Drain pickled cucumber. Slice pork belly.
- Tear **coriander** over rice to garnish. Sprinkle greens with **crispy shallots**.
- Transfer sliced pork to a serving plate and spoon over char siu sauce. Place pickled cucumber in a serving bowl.
- Bring everything to the table to serve. Help yourself to roasted char siu pork belly, peanut Asian rice, pickled cucumber and greens. Enjoy!

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