



Roast Pork Belly & Creamy Sesame Slaw

with Sichuan Garlic Sauce & Butter Rice

READY TO COOK

Grab your Meal Kit with this symbol



Slow-Cooked Pork Belly



Microwavable Basmati Rice



Shredded Cabbage Mix



Baby Spinach Leaves



Sesame Dressing



Spring Onion



Sichuan Garlic Paste



Crushed Peanuts

Prep in: 15-25 mins
Ready in: 45-55 mins

In three easy shortcut ingredients, you'll have a slow-cooked pork number for the ages. With a drizzle of Sichuan garlic paste, buttery rice and sesame slaw, you'll be at the bottom of the bowl in no time!

Pantry items

Olive Oil, Butter

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with foil

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked pork belly	1 packet (300g)	1 packet (600g)
microwavable basmati rice	1 packet	2 packets
butter*	20g	40g
shredded cabbage mix	1 medium bag	1 large bag
baby spinach leaves	1 small bag	1 medium bag
sesame dressing	1 large packet	2 large packets
spring onion	1 stem	2 stems
Sichuan garlic paste	1 packet	2 packets
crushed peanuts	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)		
Protein (g)	4910kJ (1174Cal)	1050kJ (251Cal)
Fat, total (g)	37g	7.9g
- saturated (g)	89.1g	19.1g
Carbohydrate (g)	31.2g	6.7g
- sugars (g)	56.3g	12g
Sodium (mg)	15.1g	3.2g
Dietary Fibre (g)	1140mg	244mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/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

- Preheat oven to **240°C/220°C fan-forced**.
- Using paper towel, pat **slow-cooked pork belly** until dry. Rub with a generous pinch of **salt**.
- Place **pork pieces** fat-side up on a foil-lined oven tray. Roast until lightly browned, **15-20 minutes**.
- Heat grill to high. Grill **pork** until skin is golden and crispy, **15-25 minutes**.

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

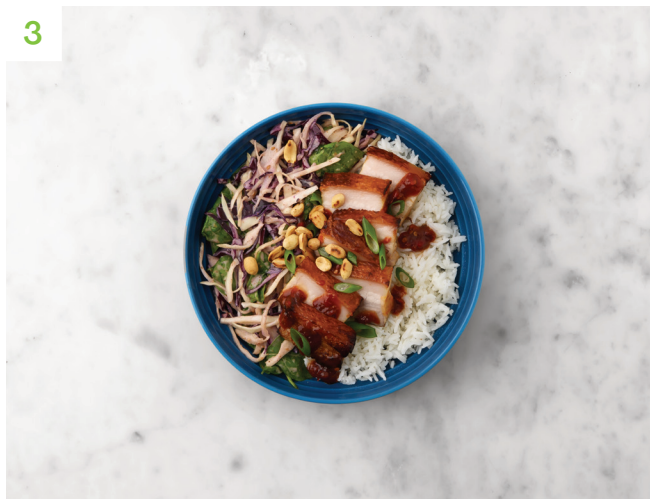
2



Microwave the rice

- When pork has **5 minutes** remaining, **microwave basmati rice** until steaming, **2-3 minutes**.
- Stir through **butter** and season.

3



Make the slaw & serve up

- Combine **shredded cabbage mix**, **baby spinach leaves** and **sesame dressing** in a medium bowl. Season to taste.
- Thinly slice **spring onion**.
- Slice slow-cooked pork belly.
- Divide creamy sesame slaw and butter rice between plates.
- Top rice with pork belly. Drizzle **Sichuan garlic paste** over pork.
- Garnish with **spring onion** and **crushed peanuts** to serve. Enjoy!

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