



# Sweet & Savoury Glazed Roast Pork Belly

with Spiced Sweet Potato Fries & Ranch Salad

READY TO COOK

Grab your Meal Kit with this symbol



Slow-Cooked Pork Belly



Sweet Potato Fries



All-American Spice Blend



Snacking Tomatoes



Mixed Salad Leaves



Ranch Dressing



Sweet & Savoury Glaze



Garlic Aioli

Prep in: 5-15 mins  
Ready in: 45-55 mins

Ready to rock 'n' roll, this slow-cooked pork belly is prepped and ready to be cooked to perfection and when slathered with sweet and savoury glaze, the flavour is unmatched. Pair it with sweet potato fries and an easy ranch salad and you'll be thanking us later!

### Pantry items

Olive Oil

## 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 · Oven tray lined with baking paper

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
slow-cooked pork belly	1 packet (300g)	1 packet (600g)
sweet potato fries	1 medium bag	1 large bag
All-American spice blend	1 medium sachet	1 large sachet
snacking tomatoes	1 punnet	2 punnets
mixed salad leaves	1 medium bag	1 large bag
ranch dressing	1 packet	2 packets
sweet & savoury glaze	1 medium packet	1 large packet
garlic aioli	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4130kJ (987Cal)	754kJ (180Cal)
Protein (g)	31.5g	5.8g
Fat, total (g)	75.3g	13.8g
- saturated (g)	24.5g	4.5g
Carbohydrate (g)	45g	8.2g
- sugars (g)	22.9g	4.2g
Sodium (mg)	866mg	158mg

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://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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## 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, a further **15-25 minutes**.

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

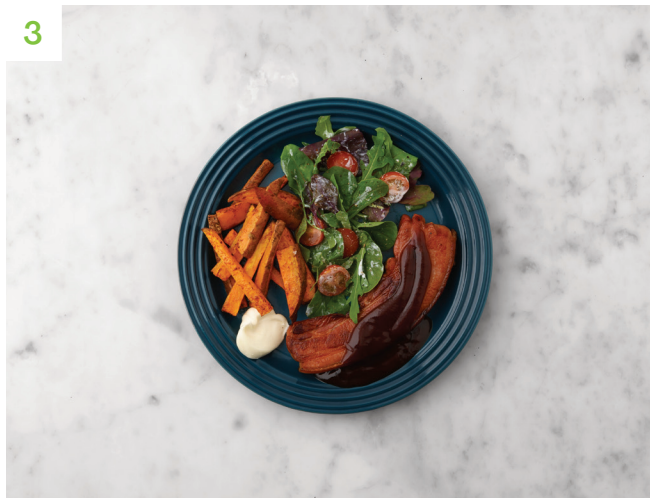
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## Bake the fries

- Meanwhile, place **sweet potato fries** on a second lined oven tray.
- Drizzle with **olive oil**, sprinkle with **All-American spice blend** and toss to coat.
- Bake until tender, **20-25 minutes**.

3



## Serve up

- When pork and fries have **5 minutes** remaining, halve **snacking tomatoes**.
- In a large bowl, combine **mixed salad leaves**, **snacking tomatoes** and **ranch dressing**. Season to taste.
- Divide roast pork belly, spiced sweet potato fries and ranch salad between plates.
- Pour **sweet & savoury glaze** over pork. Serve with **garlic aioli**. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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