



# Asian Roast Pork Belly & Sesame Slaw

with Corn Rice & Coriander

READY TO COOK

Grab your Meal Kit with this symbol



Slow-Cooked Pork Belly



Cucumber



Sweetcorn



Microwavable Basmati Rice



Oyster Sauce



Slaw Mix



Sesame Dressing



Coriander

Prep in: 10-20 mins  
Ready in: 45-55 mins

Our slow-cooked pork belly is the talk of the town and by town, we mean the Hellofresh kitchen! It's oh-so juicy and works perfectly when paired with umami oyster sauce. Pile it high on a bed of corn rice and crunchy sesame slaw to serve!

### Pantry items

Olive Oil, Butter, Brown Sugar



## 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
<b>olive oil*</b>	refer to method	refer to method
slow-cooked pork belly	1 packet (300g)	1 packet (600g)
cucumber	1	2
sweetcorn	1 tin (125g)	1 tin (300g)
microwavable basmati rice	1 packet	2 packets
<b>butter*</b>	20g	40g
oyster sauce	1 large packet	2 large packets
<b>brown sugar*</b>	2 tbs	4 tbs
slaw mix	1 small bag	1 large bag
sesame dressing	½ large packet	1 large packet
coriander	1 bag	1 bag

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4651kJ (1112Cal)	806kJ (193Cal)
Protein (g)	34.2g	5.9g
Fat, total (g)	72.2g	12.5g
- saturated (g)	29.9g	5.2g
Carbohydrate (g)	79.8g	13.8g
- sugars (g)	27.2g	4.7g
Sodium (mg)	2859mg	496mg

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.

1



## Roast the pork belly

- 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



## Heat the rice & assemble the slaw

- Meanwhile, thinly slice **cucumber** into rounds.
- Drain **sweetcorn**.
- Just before serving, **microwave basmati rice** until steaming, **2-3 minutes**. Divide **rice** between serving bowls then stir through **corn** and the **butter** until melted and combined. Season.
- In a small heatproof bowl, combine **oyster sauce** and the **brown sugar** and microwave until warmed through, **30 seconds**.
- In a medium bowl, place **cucumber**, **slaw mix** and **sesame dressing** (see ingredients), toss to combine. Season to taste.

3



## Serve up

- Slice pork belly if preferred.
- Top rice with sesame slaw and pork belly.
- Drizzle over oyster sauce mixture.
- Tear over **coriander** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



2023 | CW34

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)