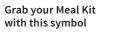


Roast Pork Belly & Mustard-Cider Veggie Toss

with Truffle Mayo

READY TO COOK

NEW









Slow-Cooked Pork Belly



Potato, Carrot & Zucchini Mix





Seasoning



Thyme



Spinach & Rocket

Mustard Cider Dressing





Slivered Almonds

Mayonnaise





Pantry items

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

3			
	2 People	4 People	
olive oil*	refer to method	refer to method	
slow-cooked pork belly	1 small packet	2 small packets OR 1 large packet	
potato, carrot & zucchini mix	1 medium bag	1 large bag	
garlic & herb seasoning	1 medium sachet	2 medium sachets OR 1 large sachet	
thyme	1 bag	1 bag	
spinach & rocket mix	1 small bag	1 medium bag	
mustard cider dressing	1 packet	2 packets	
slivered almonds	1 medium packet	1 large packet	
Italian truffle mayonnaise	1 packet	2 packets	

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4458kJ (1065Cal)	732kJ (175Cal)
Protein (g)	36.1g	5.9g
Fat, total (g)	87.4g	14.4g
- saturated (g)	25.8g	4.2g
Carbohydrate (g)	34.2g	5.6g
- sugars (g)	12.4g	2g
Sodium (mg)	849mg	139mg

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Roast the pork belly & veggies

- Preheat oven to 240°C/220°C fan-forced.
- Using paper towel, pat **slow-cooked pork belly** dry. Rub with a generous pinch
- Place **pork** pieces fat-side up on a foil-lined oven tray. Roast until lightly browned, 15-20 minutes.
- Place **potato**, **carrot & zucchini mix** on a oven tray lined with baking paper. Drizzle with olive oil, sprinkle with garlic & herb seasoning and tear over thyme leaves. Season with salt and toss to coat.
- · Roast until tender, 25-30 minutes. Set aside to cool slightly.



Grill the pork belly & toss the veggies

- Heat the grill to high. Grill **pork** until skin is golden and crispy, **15-25 minutes**.
- Meanwhile, to the tray with the roasted veggies, add spinach & rocket mix and mustard cider dressing. Toss to coat.

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



Serve up

- · Slice roast pork belly.
- Divide pork and mustard-cider veggie toss between plates.
- · Sprinkle slivered almonds over veggies.
- Top with a dollop of Italian truffle mayonnaise to serve. Enjoy!

