



Roast Pork Belly & Mustard-Cider Veggie Toss with Truffle Mayo

READY TO COOK

NEW

Grab your Meal Kit
with this symbol



Slow-Cooked
Pork Belly



Potato, Carrot
& Zucchini Mix



Garlic & Herb
Seasoning



Thyme



Spinach & Rocket
Mix



Mustard Cider
Dressing



Slivered Almonds



Italian Truffle
Mayonnaise

Prep in: 5-15 mins
Ready in: 40-50 mins

This one calls for a round of applause for our slow-cooked pork belly! Paired with mustard-cider veggies and truffle mayo, you'll be thanking the high heavens for the delicious meal you're about to devour!

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 |
|-------------------------------|-----------------|---------------------------------------|
| 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.

1



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 of **salt**.
- 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.

2



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!

3



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!

We're here to help!

Scan here if you have any questions or concerns



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