



# Asian Pork Belly Rolls

with Creamy Slaw & Fries

READY TO COOK

Grab your Meal Kit with this symbol



Potato Fries



Slow-Cooked Pork Belly



Hot Dog Bun



Sweetcorn



Deluxe Slaw Mix



Garlic Aioli



Sweet Chilli Sauce



Coriander

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

This one calls for a round of applause for our slow-cooked pork belly! Drizzled with our sweet chilli sauce, 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

Two oven trays lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato fries	1 medium bag	1 large bag
slow-cooked pork belly	1 small packet	2 small packets OR 1 large packet
hot dog bun	2	4
sweetcorn	1 tin (125g)	1 tin (300g)
deluxe slaw mix	1 medium bag	1 large bag
garlic aioli	1 large packet	2 large packets
sweet chilli sauce	1 small packet	1 medium packet
coriander	1 bag	1 bag

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5408kJ (1293Cal)	887kJ (212Cal)
Protein (g)	38.6g	6.3g
Fat, total (g)	95.1g	15.6g
- saturated (g)	29.4g	4.8g
Carbohydrate (g)	68.3g	11.2g
- sugars (g)	17.6g	2.9g
Sodium (mg)	757mg	124mg

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



2



3



## Roast pork & potato fries

- Preheat oven to **240°C/220°C fan-forced**. Boil the kettle.
- Place **potato fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Bake until tender, **20-25 minutes**.
- While the potatoes are roasting, place **slow-cooked pork belly** in a large bowl and cover with boiling water. Using tongs, remove **pork belly** carefully and pat dry using a paper towel (this helps the crackling get crispy!).
- Using a sharp knife, score the skin in 1cm intervals without cutting into the flesh. Rub all over with a generous pinch of **salt**.
- Place **pork** pieces, skin-side down, on a second lined oven tray. Roast until lightly browned, **15-20 minutes**. Preheat grill to high.
- Remove **fries** from oven. Cover to keep warm.
- Flip **pork**, skin-side up. Grill **pork** until skin is golden and crispy, **10-25 minutes**.

• **TIP:** Keep an eye on the pork when grilling, it can burn fast!

## Heat the buns & assemble the slaw

- When pork belly has **5 minutes** remaining, slice **hot dog buns** down the middle, lengthways, three-quarters of the way through.
- Bake directly on a wire oven rack until heated through, **3 minutes**.
- Drain and rinse **sweetcorn**.
- In a large bowl, combine **deluxe slaw mix**, **corn** and half the **garlic aioli**. Season.

## Serve up

- Chop pork belly.
- Divide buns between plates.
- Fill each bun with creamy slaw mix and pork belly.
- Drizzle over **sweet chilli sauce**. Tear over **coriander**.
- Serve with fries and remaining garlic aioli. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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