



Roast Pork Belly & Béarnaise Sauce

with Roast Rosemary Potatoes & Semi-Dried Tomato Salad

READY TO COOK

Grab your Meal Kit with this symbol



Slow-Cooked Pork Belly



Rosemary



Chopped Potato



Garlic & Herb Seasoning



Aussie Spice Blend



Béarnaise Sauce



Spinach, Rocket & Fennel Mix



Semi-Dried Tomatoes



Walnuts



Mustard Cider Dressing

Prep in: 5-15 mins
Ready in: 50-60 mins

Pre-prepped ingredients make cooking so much easier. With pre-chopped potato, slow-cooked pork and a spinach, rocket and fennel mix, you'll have a meal for the ages on the table in no time.

Pantry items

Olive Oil, Butter

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
olive oil*	refer to method	refer to method
slow-cooked pork belly	1 small packet	2 small packets OR 1 large packet
rosemary	2 sticks	4 sticks
chopped potato	1 medium bag	1 large bag
garlic & herb seasoning	1 medium sachet	1 large sachet
Aussie spice blend	1 medium sachet	1 large sachet
béarnaise sauce	1 packet (50g)	1 packet (100g)
water*	1 tbs	2 tbs
butter*	10g	20g
spinach, rocket & fennel mix	1 medium bag	1 large bag
semi-dried tomatoes	1 medium packet	2 medium packets
walnuts	1 medium packet	1 large packet
mustard cider dressing	½ packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4444kJ (1062Cal)	935kJ (223Cal)
Protein (g)	34g	7.2g
Fat, total (g)	85.2g	17.9g
- saturated (g)	27.6g	5.8g
Carbohydrate (g)	39.4g	8.3g
- sugars (g)	8.3g	1.7g
Sodium (mg)	1334mg	281mg

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.

We're here to help!

Scan here if you have any questions or concerns



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Roast the pork belly & potato

- Boil the kettle. Preheat oven to **240°C/220°C fan-forced**.
- Place **slow-cooked pork belly** in a large bowl and cover with boiling water. Using tongs, remove **pork** carefully and pat dry using paper towel (this step helps the crackling get crispy!).
- Pick and finely chop **rosemary**.
- Place chopped **potato** on a lined oven tray. Add a drizzle of **olive oil, garlic & herb seasoning** and **rosemary**. Toss to coat. Roast **potato** until tender, **20-25 minutes**.
- Using a sharp knife, score the **pork** skin in 1cm intervals, without cutting into the flesh. Rub all over with a pinch of **salt**.
- Place **pork** pieces, skin-side down, on a second lined oven tray. Roast until lightly browned, **15-20 minutes**.
- Remove **pork** from oven and sprinkle over **Aussie spice blend**. Flip **pork** skin-side up. Heat grill to high. Grill **pork** until skin is golden and crispy, **15-25 minutes**.

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

Make the sauce

- Just before serving, in a small heatproof bowl, add **béarnaise sauce**, the **water** and the **butter**. Microwave in **10 second** bursts, stirring, until combined.

Toss the salad & serve up

- In a large bowl, combine **spinach, rocket & fennel mix, semi-dried tomatoes, walnuts** and **mustard cider dressing** (see ingredients). Season.
- Slice pork belly.
- Divide pork, potatoes and salad between plates.
- Serve with béarnaise sauce. Enjoy!

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