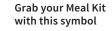
# Roast Pork Belly & Béarnaise Sauce with Roast Rosemary Potatoes & Semi-Dried Tomato Salad

READY TO COOK









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

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	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	
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### \*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.







# 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!

