



# Oven-Ready Pork Belly & Mediterranean Veggies

with Dill & Parsley Mayo

READY TO COOK

Grab your Meal Kit with this symbol



Potato, Carrot & Zucchini Mix



Mediterranean Seasoning



Slow-Cooked Pork Belly



Baby Spinach Leaves



Dill & Parsley Mayonnaise



Prep in: 10-20 mins  
Ready in: 40-50 mins

This meal is all about the little differences – the mix of herbs spicing up the pork, the flavourful roasted veggies and the dill-parsley mayo dollop that will become your new favourite collaboration.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

## 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, carrot & zucchini mix	1 medium bag	1 large bag
Mediterranean seasoning	1 sachet	2 sachets
slow-cooked pork belly	1 small packet	2 small packets OR 1 large packet
baby spinach leaves	1 medium bag	1 large bag
<b>vinegar*</b> (white wine or balsamic)	drizzle	drizzle
dill & parsley mayonnaise	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3702kJ (885Cal)	628kJ (150Cal)
Protein (g)	33.3g	5.7g
Fat, total (g)	70.2g	11.9g
- saturated (g)	24g	4.1g
Carbohydrate (g)	30g	5.1g
- sugars (g)	10.7g	1.8g
Sodium (mg)	1032mg	175mg

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 the veggies

- Boil the kettle. Preheat oven to **240°C/220°C fan-forced**.
- Place **potato, carrot & zucchini mix** on a lined oven tray.
- Sprinkle with **Mediterranean seasoning**, drizzle with **olive oil** and season with **salt**. Toss to coat.
- Roast **veggies** until tender, **25-30 minutes**. Once veggies are cooked, remove tray from oven and set aside to cool slightly.

**TIP:** If your oven tray is crowded, divide the veggies between two trays.

## Roast the pork belly

- 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!).
- Using a sharp knife, score 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 lined oven tray. Roast until lightly browned, **15-20 minutes**.
- Heat grill to high. Flip **pork** skin-side up. Grill **pork** until skin is golden and crispy, **15-25 minutes**.

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

## Serve up

- To the tray with the roasted veggies, add **baby spinach leaves** and a drizzle of the **vinegar**. Toss to combine. Season to taste.
- Slice pork belly. Divide pork and roast veggie toss between plates.
- Serve with **dill & parsley mayonnaise**. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)