



Slow-Cooked Pork Belly & Creamy Slaw

with Sichuan Garlic Sauce & Butter Rice

READY TO COOK

Grab your Meal Kit with this symbol



Slow-Cooked Pork Belly



Microwavable Basmati Rice



Shredded Cabbage Mix



Baby Spinach Leaves



Mayonnaise



Spring Onion



Sichuan Garlic Paste



Crushed Peanuts

Prep in: 15-25 mins
Ready in: 45-55 mins

In three easy shortcut steps, you'll have a slow-cooked pork number for the ages. With a drizzle of Sichuan garlic paste, buttery rice and creamy slaw, you'll be at the bottom of the bowl in no time!

Pantry items

Olive Oil, Butter, Soy Sauce

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 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
microwavable basmati rice	1 packet	2 packets
butter*	20g	40g
shredded cabbage mix	1 medium bag	1 large bag
baby spinach leaves	1 small bag	1 medium bag
mayonnaise	1 packet (40g)	1 packet (80g)
soy sauce*	1 tsp	2 tsp
spring onion	1 stem	2 stems
Sichuan garlic paste	1 packet	2 packets
crushed peanuts	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4791kJ (1145Cal)	1036kJ (248Cal)
Protein (g)	35.8g	7.7g
Fat, total (g)	86.7g	18.7g
- saturated (g)	30.8g	6.7g
Carbohydrate (g)	55.8g	12.1g
- sugars (g)	14.9g	3.2g
Sodium (mg)	1140mg	246mg

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

- 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!).
- 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 crackling (golden and crispy), **15-25 minutes**.

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

2



Microwave the rice

- When the pork has **5 minutes** remaining, microwave **basmati rice** until steaming, **2-3 minutes**.
- Stir through the **butter** and season.

3



Make the slaw & serve up

- Combine **shredded cabbage mix**, **baby spinach leaves**, **mayonnaise** and the **soy sauce** in a medium bowl. Season to taste.
- Thinly slice **spring onion**.
- Divide creamy soy-mayo slaw and butter rice between plates. Top rice with slow-cooked pork belly. Drizzle **Sichuan garlic paste** over pork.
- Garnish with spring onion and **crushed peanuts** to serve. 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