



Sticky American-Style BBQ Pork Belly

with Cheesy Fries & Ranch Salad

TASTE TOURS

Grab your Meal Kit with this symbol



Potato



Smoked Cheddar Cheese



Slow-Cooked Pork Belly



Cucumber



Apple



Celery



Garlic



All-American Spice Blend



Sweet & Savoury Glaze



Mixed Salad Leaves



Ranch Dressing



Pecans

Recipe Update

We've replaced the flaked almonds in this recipe with pecans due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: 25-35 mins
Ready in: 40-50 mins

We've been tirelessly perfecting our slow-cooked pork belly and we think we've found the perfect combination. Sticky sweet and savoury glaze pairs perfectly with crispy pork belly and works wonders with cheesy fries and ranch salad.

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 · Medium frying pan · Large frying pan

Ingredients

| | 2 People | 4 People |
|--------------------------|-----------------|-----------------------------------|
| olive oil* | refer to method | refer to method |
| potato | 2 | 4 |
| smoked Cheddar cheese | 1 packet (50g) | 2 packets (100g) |
| slow-cooked pork belly | 1 small packet | 2 small packets OR 1 large packet |
| cucumber | 1 | 2 |
| apple | 1 | 2 |
| celery | 1 medium bag | 1 large bag |
| garlic | 2 cloves | 4 cloves |
| All-American spice blend | 1 medium sachet | 1 large sachet |
| sweet & savoury glaze | 1 medium packet | 1 large packet |
| mixed salad leaves | 1 medium bag | 1 large bag |
| ranch dressing | 1 packet | 2 packets |
| pecans | 1 medium packet | 1 large packet |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|------------------|----------------|
| Energy (kJ) | 4221kJ (1009Cal) | 657kJ (157Cal) |
| Protein (g) | 40.3g | 6.3g |
| Fat, total (g) | 73g | 11.4g |
| - saturated (g) | 29.2g | 4.5g |
| Carbohydrate (g) | 45.5g | 7.1g |
| - sugars (g) | 23.3g | 3.6g |
| Sodium (mg) | 1129mg | 176mg |

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



Bake the fries

- Preheat oven to **240°C/200°C fan-forced**. Boil the kettle.
- Cut **potato** into fries. Grate **smoked Cheddar cheese**.
- Place **fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Bake until slightly golden, **20-25 minutes**.
- In the last **5 minutes**, remove tray from oven. Sprinkle **cheese** over fries and bake until golden and crispy. Set aside.

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

2



Roast the pork belly

- While the fries are baking, 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 the skin in 1cm intervals, without cutting into the flesh. Rub all over with a generous pinch of **salt**.
- Place **pork**, skin-side down, on a second lined oven tray. Roast until lightly browned, **15-20 minutes**.
- When fries are done, flip **pork** skin-side up. Heat grill to high. Grill **pork** until skin is golden and crispy, **10-25 minutes**.

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

3



Get prepped

- While pork is roasting, roughly chop **cucumber**.
- Thinly slice **apple** and **celery**.
- Finely chop **garlic**.

4



Make the sauce

- When pork has **5 minutes** remaining, in a medium frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **garlic** and **All-American spice blend** until fragrant, **1 minute**.
- Add **sweet & savoury glaze** and cook, stirring, until combined and warmed through, **1 minute**.

5



Assemble the salad

- In a medium bowl, add the **mixed salad leaves**, **cucumber**, **apple**, **celery** and **ranch dressing**.
- Toss to coat and season to taste.

6



Serve up

- Slice pork belly.
- Divide pork belly, ranch salad and cheesy fries between plates.
- Pour sticky American-style BBQ sauce over pork belly.
- Sprinkle **pecans** over ranch salad to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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