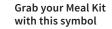


Sticky American-Style BBQ Pork Belly with Cheesy Fries & Ranch Salad

TASTE TOURS











Potato

Smoked Cheddar Cheese



Slow-Cooked Pork Belly







Cucumber



All-American Spice Blend

Mixed Salad

Sweet & Savoury

Leaves



Ranch Dressing

Pecans

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.



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.



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.



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!



Get prepped

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



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.



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!



