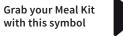


# Char Siu Pork Belly & Pea Pod Slaw

with Rice & Crispy Shallots

FAST & FANCY

KID FRIENDLY









Slow-Cooked Pork Belly







Pea Pods

Slaw Mix





Japanese Style Dressing

Microwavable Basmati



Crispy Shallots



Prep in: 10-20 mins Ready in: 20-30 mins

This fun, fresh and fast meal is nothing short of fancy. What's an instant way to bring bold, international flavours to pork? Add this sweet 'n' salty char siu paste to melt-in-your-mouth pork belly. Teamed with fluffy rice and a pea pod slaw, this meal will make your tastebuds sing!

**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

Large frying pan

### Ingredients

|                              | 2 People        | 4 People                             |
|------------------------------|-----------------|--------------------------------------|
| olive oil*                   | refer to method | refer to method                      |
| slow-cooked pork<br>belly    | 1 small packet  | 2 small packets<br>OR 1 large packet |
| char siu paste               | 1 medium packet | 1 large packet                       |
| pea pods                     | 1 small bag     | 1 medium bag                         |
| slaw mix                     | 1 small bag     | 1 large bag                          |
| Japanese style dressing      | 1 packet        | 2 packets                            |
| microwavable<br>basmati rice | 1 packet        | 2 packets                            |
| butter*                      | 20g             | 40g                                  |
| crispy shallots              | 1 medium packet | 1 large packet                       |
| *Pantry Items                |                 |                                      |

#### **Nutrition**

| Avg Qty          | Per Serving      | Per 100g       |
|------------------|------------------|----------------|
| Energy (kJ)      | 4462kJ (1066Cal) | 948kJ (227Cal) |
| Protein (g)      | 33.3g            | 7.1g           |
| Fat, total (g)   | 75.3g            | 16g            |
| - saturated (g)  | 31.4g            | 6.7g           |
| Carbohydrate (g) | 71.4g            | 15.2g          |
| - sugars (g)     | 22.4g            | 4.8g           |
| Sodium (mg)      | 700mg            | 149mg          |

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.



## Cook the pork

- Using paper towel, pat slow-cooked pork belly and wipe off any excess fat until dry. Cut pork into 2cm chunks.
- In a large frying pan, cook pork belly (no need for oil) over high heat, tossing, until golden, 8-10 minutes.
- Transfer to a paper towel-lined plate.
- Wipe out frying pan then return to medium heat with char siu paste and a splash of water.
- Add cooked pork belly and toss until combined and warmed through,
  1-2 minutes.

TIP: Start the pork belly in a cold frying pan to help the fat melt without burning.



#### Make the salad

- Trim and thinly slice **pea pods** lengthways.
- When the pork has 5 minutes remaining, in a medium bowl, combine pea pods, slaw mix, Japanese style dressing and a drizzle of olive oil to the salad. Toss to combine and season to taste.



#### Microwave the rice

- · Microwave rice until steaming, 2-3 minutes.
- In a medium bowl, stir the **butter** through the rice.



## Serve up

- Divide rice and pea pod slaw between bowls.
- Top with char siu pork belly.
- Sprinkle over crispy shallots to serve. Enjoy!

