



Char Siu Pork Belly & Pea Pod Slaw

with Rice & Crispy Shallots

FAST & FANCY

KID FRIENDLY

Grab your Meal Kit with this symbol



Slow-Cooked Pork Belly



Char Siu Paste



Pea Pods



Slaw Mix



Japanese Style Dressing



Microwavable Basmati Rice



Crispy Shallots

Recipe Update

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

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 belly	1 small packet	2 small packets 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 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.

1



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.

3



Microwave the rice

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

2



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.

4



Serve up

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

We're here to help!

Scan here if you have any questions or concerns



2023 | CW52

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.com.au/rate