



Sweet & Savoury Glazed Roast Pork Belly

with Spiced Sweet Potato Fries & Ranch Salad

READY TO COOK

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Slow-Cooked Pork Belly



Sweet Potato Fries



All-American Spice Blend



Mixed Salad Leaves



Snacking Tomatoes



Ranch Dressing



Sweet & Savoury Glaze



Garlic Aioli

Prep in: 5-15 mins
Ready in: 45-55 mins

Ready to rock 'n' roll, this slow-cooked pork belly is prepped and ready to be cooked to perfection and when slathered with sweet and savoury glaze, the flavour is unmatched. Pair it with sweet potato fries and an easy ranch salad and you'll be thanking us later!

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

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
sweet potato fries	1 medium bag	1 large bag
All-American spice blend	1 medium sachet	2 medium sachets
mixed salad leaves	1 medium bag	1 large bag
snacking tomatoes	1 punnet	2 punnets
ranch dressing	1 packet	2 packets
sweet & savoury glaze	1 medium packet	1 large packet
garlic aioli	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4130kJ (987Cal)	754kJ (180Cal)
Protein (g)	31.5g	5.8g
Fat, total (g)	75.3g	13.8g
- saturated (g)	24.5g	4.5g
Carbohydrate (g)	45g	8.2g
- sugars (g)	22.9g	4.2g
Sodium (mg)	866mg	158mg

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 the 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. You want it golden and crispy, but not burnt!

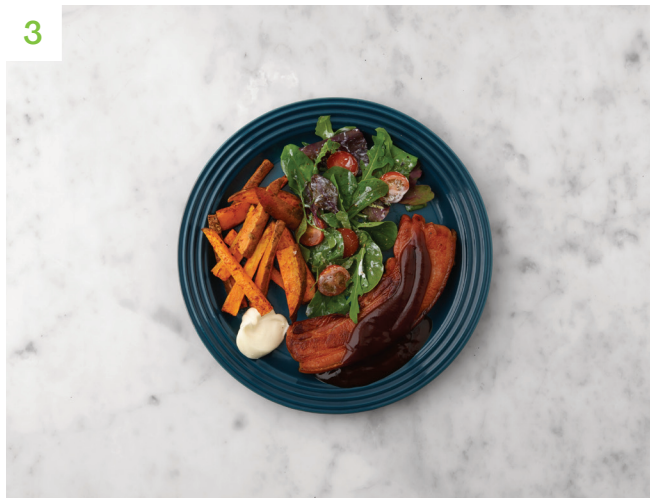
2



Bake the fries

- Meanwhile, place **sweet potato fries** on a second lined oven tray.
- Drizzle with **olive oil**, sprinkle with **All-American spice blend** and toss to coat.
- Bake until tender, **20-25 minutes**.

3



Serve up

- When the pork and fries have **5 minutes** remaining, in a large bowl, combine **mixed salad leaves**, **snacking tomatoes** (slice if desired) and **ranch dressing**. Season to taste.
- Divide roast pork belly, spiced sweet potato fries and ranch salad between plates.
- Pour **sweet & savoury glaze** over pork.
- Top with a dollop of **garlic aioli** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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