



# Sichuan Roast Pork Belly & Asian Greens

with Garlic Rice & Green Beans

EXPLORER

Grab your Meal Kit with this symbol



Slow-Cooked Pork Belly



Garlic



Jasmine Rice



Asian Greens



Green Beans



Spring Onion



Garlic Paste



Sichuan Garlic Paste



Slow-Cooked Pork Belly

### Recipe Update

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

Prep in: 15-25 mins  
Ready in: 45-55 mins

Nothing pairs better with slow-cooked pork belly than a bed of fragrant and fluffy jasmine rice, some high-value greens (green beans, spring onion and Asian greens to be precise) and a gorgeous Sichuan garlic sauce that is slathered over the pork for maximum flavour!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### 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

Oven tray lined with baking paper · Medium saucepan with a lid · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
slow-cooked pork belly	1 small packet	2 small packets OR 1 large packet
garlic	2 cloves	4 cloves
<b>butter*</b>	20g	40g
<b>water*</b>	1¼ cups	2½ cups
jasmine rice	1 medium packet	1 large packet
Asian greens	1 bag	2 bags
green beans	1 small bag	1 medium bag
spring onion	1 stem	2 stems
garlic paste	1 packet	2 packets
Sichuan garlic paste	1 packet	2 packets
slow-cooked pork belly**	1 small packet	2 small packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4618kJ (1104Cal)	814kJ (195Cal)
Protein (g)	41.6g	7.3g
Fat, total (g)	68.3g	12g
- saturated (g)	28.8g	5.1g
Carbohydrate (g)	76.9g	13.6g
- sugars (g)	11.2g	2g
Sodium (mg)	818mg	144mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	7024kJ (1679Cal)	979kJ (234Cal)
Protein (g)	66.5g	9.3g
Fat, total (g)	121.7g	17g
- saturated (g)	51.6g	7.2g
Carbohydrate (g)	77.3g	10.8g
- sugars (g)	11.2g	1.6g
Sodium (mg)	903mg	126mg

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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



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## 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 golden and crispy (watch the pork when grilling, it can burn fast!), **15-25 minutes**.

**Custom Recipe:** If you've doubled your slow-cooked pork belly, spread over two lined oven trays if your tray is getting crowded.

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## Cook the veggies

- Meanwhile, roughly chop **Asian greens**. Trim and halve **green beans**. Thinly slice **spring onion**.
- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**.
- Cook **green beans**, tossing, until tender, **4-5 minutes**.
- Add **Asian greens** and **garlic paste** and cook until wilted and fragrant, **1-2 minutes**. Season with **salt** and **pepper**.

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## Cook the rice

- While the pork is roasting, finely chop **garlic**.
- In a medium saucepan, heat the **butter** with a dash of **olive oil** over medium heat.
- Cook **garlic** until fragrant, **1-2 minutes**. Add the **water** and a generous pinch of **salt** and bring to the boil.
- Add **jasmine rice**, stir, cover with a lid and reduce heat to low.
- Cook for **12 minutes**, then remove from heat and keep covered until rice is tender and all the water is absorbed, **12 minutes**.

**TIP:** The rice will finish cooking in its own steam, so don't peek!

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## Serve up

- In a small heatproof bowl, microwave **Sichuan garlic paste** in **10 second** bursts until fragrant.
- Divide garlic rice between plates. Top with garlic veggies and pork belly.
- Drizzle Sichuan garlic paste over pork. Garnish with spring onion to serve. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

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