



Asian Pork Belly Rolls & Creamy Slaw

with Charred Corn & Sweet Chilli Aioli

READY TO COOK

Grab your Meal Kit with this symbol



Corn



Slow-Cooked Pork Belly



Hot Dog Bun



Slaw Mix



Garlic Aioli



Sweet Chilli Sauce



Crispy Shallots



Coriander

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

This one calls for a round of applause for our slow-cooked pork belly! Drizzled with our sweet chilli sauce, you'll be thanking the high heavens for the delicious meal you're about to devour!

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

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
corn	1 cob	2 cobs
slow-cooked pork belly	1 small packet	2 small packets OR 1 large packet
hot dog bun	2	4
slaw mix	1 small bag	1 large bag
garlic aioli	1 large packet	2 large packets
sweet chilli sauce	1 small packet	1 medium packet
crispy shallots	1 medium packet	1 large packet
coriander	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5252kJ (1255Cal)	1039kJ (248Cal)
Protein (g)	37.9g	7.5g
Fat, total (g)	100.2g	19.8g
- saturated (g)	31.7g	6.3g
Carbohydrate (g)	60.1g	11.9g
- sugars (g)	23.5g	4.6g
Sodium (mg)	643mg	127mg

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



2



3



Roast corn & cook pork

- Boil the kettle. Preheat oven to **240°C/220°C fan-forced**. Cut **corn cob** in half. Place **corn** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Roast until tender and slightly charred, **15-20 minutes**. Set aside to cool slightly.
- While corn cobs are roasting, 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.

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

Heat the buns & assemble the slaw

- When corn cobs have **5 minutes** remaining, slice **hot dog buns** down the middle, lengthways, three-quarters of the way through.
- Bake **buns** directly on a wire oven rack until heated through, **2 minutes**.
- In a large bowl, combine **slaw mix** and half the **garlic aioli**. Season.
- Once the **corn** has cooled, slice **corn kernels** from cob.
- In a small bowl, combine **sweet chilli sauce** and remaining **garlic aioli**.

Serve up

- Divide buns between plates.
- Fill each bun with slaw mix and pork belly.
- Sprinkle over **crispy shallots**. Tear over **coriander**.
- Serve with corn and sweet chilli garlic aioli. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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