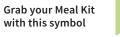


READY TO COOK











Pork Belly





Hot Dog

Slaw Mix





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  $\cdot$  Large frying pan

## Ingredients

in 191 Canonico			
	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.



# 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!

