



# Roast Pork Belly & Lemony Veggies

with Mustard Mayo & Flaked Almonds

NEW

Grab your Meal Kit with this symbol



Sweet Potato



Zucchini



Lemon Pepper Seasoning



Slow-Cooked Pork Belly



Baby Spinach Leaves



Mustard Mayo



Flaked Almonds



Fetta Cubes

### Recipe Update

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

Prep in: 10-20 mins  
Ready in: 45-55 mins

Enjoy a decadent, home-cooked meal with minimal fuss! Simply pop the ingredients in the oven to cook and quickly assemble for a dinner winner. Paired with lemony veggies and mustard mayo, you'll be craving this dish again in no time!

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

### Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

## 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
<b>olive oil*</b>	refer to method	refer to method
sweet potato	2	4
zucchini	2	4
lemon pepper seasoning	1 sachet	2 sachets
slow-cooked pork belly	1 small packet	2 small packets OR 1 large packet
baby spinach leaves	1 medium bag	1 large bag
<b>vinegar*</b> (white wine or balsamic)	drizzle	drizzle
mustard mayo	1 medium packet	2 medium packets
flaked almonds	1 packet	1 packet
fetta cubes**	1 medium packet	1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3629kJ (867Cal)	615kJ (147Cal)
Protein (g)	34.8g	5.9g
Fat, total (g)	66.2g	11.2g
- saturated (g)	23.8g	4g
Carbohydrate (g)	33.1g	5.6g
- sugars (g)	11.9g	2g
Sodium (mg)	729mg	123mg

## Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3769kJ (901Cal)	625kJ (149Cal)
Protein (g)	37g	6.1g
Fat, total (g)	69g	11.4g
- saturated (g)	25.7g	4.3g
Carbohydrate (g)	33.1g	5.5g
- sugars (g)	11.9g	2g
Sodium (mg)	942mg	156mg

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 veggies

- Boil the kettle. Preheat oven to **240°C/220°C fan-forced**.
- Cut **sweet potato** and **zucchini** into bite sized chunks.
- Place **sweet potato** and **zucchini** on a lined oven tray.
- Sprinkle with **lemon pepper seasoning**, drizzle with **olive oil** and toss to coat.
- Roast until tender, **20-25 minutes**.

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## Toss the veggies

- Add **baby spinach leaves** and a drizzle of **vinegar** and **olive oil** to the tray with roasted veggies. Toss to coat.

2



## Roast the pork belly

- Meanwhile, place **slow-cooked pork belly** in a large bowl and cover with the 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 second lined oven tray. Roast until lightly browned, **15-20 minutes**.
- When veggies are done, remove from oven and allow to cool slightly.
- Flip **pork** skin-side up. Heat grill to high. Grill **pork** until skin is golden and crispy, **15-25 minutes**.

**TIP:** Keep an eye on the pork when grilling, it can burn fast!

4



## Serve up

- Slice pork belly.
- Divide roast pork belly and lemony veggies between plates.
- Drizzle over **mustard mayo** to serve. Sprinkle with **flaked almonds** to garnish. Enjoy!

**Custom Recipe:** If you've added fetta cubes, crumble over fetta to serve.

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)