



Char Siu Pork Belly & Slaw

with Instant Rice & Crispy Shallots

FAST & FANCY

KID FRIENDLY

Grab your meal kit
with this number

45



Slow-Cooked
Pork Belly



Char Siu
Paste



Pea Pods



Slaw Mix



Japanese Style
Dressing



Microwavable Basmati
Rice



Crispy Shallots

Prep in: **10-20** mins
Ready in: **20-30** mins

This fun, fresh and fast meal is nothing short of fancy. What's an instant way to bring bold, international flavours to pork? Add this sweet n' salty sweet chilli sauce to melt-in-your-mouth pork belly. Teamed with fluffy rice and a deluxe slaw, this meal will make your tastebuds sing!

Pantry items

Olive Oil, Butter

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked pork belly	1 medium packet	2 medium packets OR 1 large packet
char siu paste	1 medium packet	2 medium packets
pea pods	1 small packet	1 medium packet
slaw mix	1 small packet	1 large packet
Japanese style dressing	1 packet	2 packets
microwavable basmati rice	1 packet	2 packets
butter*	20g	40g
crispy shallots	1 medium sachet	1 large sachet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4683kJ (1119Cal)	945kJ (225Cal)
Protein (g)	36.3g	7.3g
Fat, total (g)	83.5g	16.9g
- saturated (g)	34.5g	7g
Carbohydrate (g)	64g	12.9g
- sugars (g)	22.8g	4.6g
Sodium (mg)	730mg	147mg
Dietary Fibre (g)	9.1g	1.8g

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



Cook the pork

- 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.
- Wipe out frying pan then return to medium heat with **char siu paste** and a splash of **water**.
- Add cooked **pork belly** and toss until combined and warmed through, **1-2 minutes**.

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

3



Microwave the rice

- Microwave **rice** until steaming, **2-3 minutes**.
- In a medium bowl, stir the **butter** through the rice.

2



Make the salad

- Trim and thinly slice **pea pods** lengthways.
- When the pork has **5 minutes** remaining, in a medium bowl, combine **pea pods, slaw mix, Japanese style dressing** and a drizzle of **olive oil** to the salad. Toss to combine and season to taste.

4



Serve up

- Divide rice and slaw between bowls.
- Top with char siu pork belly.
- Sprinkle with **crispy shallots** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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