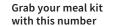


Sticky American-Style BBQ Pork Belly with Cheesy Fries & Ranch Salad

TASTE TOURS











Slow-Cooked Cucumber Pork Belly











Mixed Salad

Celery

All-American Spice Blend



Sweet & Savoury



Ranch Dressing



Flaked Almonds

Pantry items Olive Oil

Prep in: 25-35 mins Ready in: 40-50 mins

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

Two oven trays lined with baking paper \cdot Medium frying pan

Ingredients

| | 2 People | 4 People |
|---------------------------|-----------------|---------------------------------------|
| olive oil* | refer to method | refer to method |
| potato | 2 | 4 |
| Cheddar cheese | 1 medium packet | 1 large packet |
| slow-cooked pork belly | 1 medium packet | 2 medium packets OR 1 large packet |
| cucumber | 1 | 2 |
| apple | 1 | 2 |
| celery | 1 medium packet | 1 large packet |
| garlic | 2 cloves | 4 cloves |
| All-American spice blend | 1 medium sachet | 1 large sachet |
| sweet & savoury glaze | 1 medium packet | 1 large packet |
| mixed salad leaves | 1 medium packet | 1 large packet |
| ranch dressing | 2 packets | 4 packets |
| flaked almonds | 1 medium packet | 1 large packet |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|-------------------|------------------|----------------|
| Energy (kJ) | 4551kJ (1088Cal) | 687kJ (164Cal) |
| Protein (g) | 43g | 6.5g |
| Fat, total (g) | 80.7g | 12.2g |
| - saturated (g) | 31.9g | 4.8g |
| Carbohydrate (g) | 45.7g | 6.9g |
| - sugars (g) | 23.7g | 3.6g |
| Sodium (mg) | 1107mg | 167mg |
| Dietary Fibre (g) | 18.8g | 2.8g |
| | | |

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.



Bake the fries

- Preheat oven to 240°C/220°C fan-forced.
- · Boil the kettle.
- · Cut potato into fries.
- Place fries on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat.
- Bake, until slightly golden, 20-25 minutes.
- In the last 5 minutes, remove tray from oven.
 Sprinkle Cheddar cheese over fries and bake until golden and crispy.

TIP: If your oven tray is crowded, divide the fries between two trays.



Roast the pork belly

- 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 second lined oven tray. Roast until lightly browned,
 15-20 minutes.
- When fries are done, flip pork skin-side up. Heat grill to high. Grill pork until skin is golden and crispy, 10-25 minutes.

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



Get prepped

- While pork is roasting, roughly chop **cucumber**.
- Thinly slice apple and celery.
- Finely chop garlic.



Make the sauce

- When pork has 5 minutes remaining, in a medium frying pan, heat a drizzle of olive oil over medium-high heat.
- Cook garlic and All-American spice blend until fragrant, 1 minute.
- Add sweet & savoury glaze and cook, stirring,
 1 minute.



Assemble the salad

- In a medium bowl add mixed salad leaves, cucumber, apple, celery and ranch dressing.
- Toss to coat and season to taste with salt and pepper.



Serve up

- · Slice pork belly.
- Divide pork belly, ranch salad and cheesy fries between plates.
- Pour sticky American-style BBQ sauce over
- pork belly.
- Sprinkle flaked almonds over ranch salad to serve. Enjoy!

