

# Sticky Braised Pork Belly & Fragrant Rice

with Pickled Cucumber & Sautéed Wombok

TASTE TOURS

CLIMATE SUPERSTAR

Grab your meal kit with this number

16



White Rice



Garlic Paste



Cucumber



Spring Onion



Brown Onion



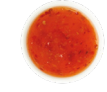
Carrot



Slow-Cooked Pork Belly



Oyster Sauce



Sweet Chilli Sauce



Sesame Oil Blend



Shredded Wombok



Soy Sauce Mix



Chilli Flakes (Optional)

Prep in: 35-45 mins  
Ready in: 35-45 mins

This Korean-style braised pork belly is the talk of the town. Laced in an oyster sauce mixture and paired with a spring onion rice, the pork belly stands up perfectly to the pickled cucumber and the sautéed wombok salad.

### Pantry items

Olive Oil, Butter, Vinegar (White Wine or Rice Wine)

## 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

Medium saucepan with a lid · Two large frying pans

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
white rice	1 medium packet	1 large packet
<b>butter*</b>	20g	40g
garlic paste	1 packet	2 packets
<b>water*</b>	1¼ cups	2½ cups
cucumber	1	2
<b>vinegar*</b> (white wine or rice wine)	¼ cup	½ cup
spring onion	1 stem	2 stems
brown onion	1	2
slow-cooked pork belly	1 medium packet	2 medium packets OR 1 large packet
carrot	1	2
oyster sauce	1 medium packet	1 large packet
sweet chilli sauce	1 small packet	1 medium packet
sesame oil blend	½ packet	1 packet
shredded wombok	1 medium packet	2 medium packets OR 1 large packet
soy sauce mix	1 packet	2 packets
chilli flakes (optional)	pinch	pinch

### \*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4994kJ (1193Cal)	803kJ (191Cal)
Protein (g)	39g	6.3g
Fat, total (g)	76.3g	12.3g
- saturated (g)	33.6g	5.4g
Carbohydrate (g)	88.9g	14.3g
- sugars (g)	23.8g	3.8g
Sodium (mg)	2074mg	334mg
Dietary Fibre (g)	11.7g	1.9g

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.



## Cook the rice

- Rinse and drain **white rice**.
- In a medium saucepan, heat the **butter** with a dash of **olive oil** over medium heat. Cook half the **garlic paste**, until fragrant, **1-2 minutes**.
- Add the **water** and a generous pinch of **salt** and bring to the boil. Add **rice**, stir, cover with a lid and reduce heat to low.
- Cook for **10 minutes**, then remove from heat and keep covered until rice is tender and all the water is absorbed, **10 minutes**.

**TIP:** The rice will finish cooking in its own steam, so don't peek!



## Cook the veggies

- While pork is cooking, in a second large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **onion** and **carrot**, tossing, until tender, **4-5 minutes**.
- Add **shredded wombok**, **soy sauce mix** and remaining **garlic paste** and cook, until wombok is wilted and fragrant, **1-2 minutes**.
- Transfer to a serving bowl and cover to keep warm.



## Pickle the cucumber & prep

- Meanwhile, thinly slice **cucumber** into rounds.
- In a medium bowl, combine the **vinegar** and a good pinch of **sugar** and **salt**. Add **cucumber** to pickling liquid. Add enough **water** to just cover cucumber. Set aside.
- Thinly slice **spring onion** and **brown onion**.
- Grate **carrot**.
- Using a paper towel, pat **slow-cooked pork belly** and wipe off any excess fat until dry. Cut into 2cm chunks.
- In a small bowl, combine **oyster sauce**, **sweet chilli sauce**, a splash of **water** and **sesame oil blend** (see ingredients).



## Glaze the pork

- Drain **oil** from the pan with pork and reduce heat to medium.
- Add **oyster sauce mixture**, tossing **pork** to coat, **1 minute**.



## Cook the pork belly

- In a large frying pan, cook **pork belly** (no need for oil) over high heat, tossing, until golden, **8-10 minutes**.

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



## Serve up

- Stir spring onion through garlic rice, until combined.
- Drain pickled cucumber.
- Bring all elements to the table. Divide fragrant rice between bowls. Top with pork belly. Spoon over Korean sauce from pan. Sprinkle with a pinch of **chilli flakes** (if using).
- Serve with sautéed wombok and pickled cucumber. Enjoy!

## We're here to help!

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