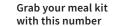


# Roast Pork Belly Bao Buns & Hoisin Sauce with Corn Cob & Spring Onion Butter

BAO BONANZA







Slow-Cooked Pork Belly





Cucumber



Spring Onion



Long Chilli



Hoisin Sauce

(Optional)



Mixed Salad Leaves



Sesame Dressing



Buns



## 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

## Ingredients

9		
	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
corn	1	2
cucumber	1	2
spring onion	1 stem	2 stems
long chilli ∕ (optional)	1/2	1
butter*	20g	40g
hoisin sauce	1 packet	2 packets
vinegar* (white wine or rice wine)	½ tbs	1 tbs
brown sugar*	½ tbs	1 tbs
mixed salad leaves	1 medium packet	1 large packet
sesame dressing	1 medium packet	2 medium packets
gua bao buns	6	12
*Pantry Items		

#### **Nutrition**

Per Serving	Per 100g
331kJ (1274cal)	440kJ (105cal)
39.4g	3.3g
72.2g	6g
29.9g	2.5g
103.4g	8.5g
39.7g	3.3g
1223mg	101mg
12.6g	1g
	39.4g 72.2g 29.9g 103.4g 39.7g 1223mg

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 the pork

- Boil the kettle. Preheat oven to 240°C/220°C fan-forced.
- Place slow-cooked pork belly in a large heatproof bowl and cover with boiling water.
   Using tongs, remove pork carefully and pat dry using a paper towel (this step helps the crackling get crispy!).
- Using a sharp knife, score the pork 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 lined oven tray. Roast until lightly browned, 15-20 minutes.



#### Roast the corn

- While the pork is roasting, cut corn cob in half.
  Place corn on a second lined oven tray.
- Drizzle with olive oil, season with salt and toss to coat. Roast until tender and slightly charred,
   15-20 minutes. Remove from the oven, set aside and cover to keep warm.



## Grill the pork

- When the corn has been removed from the oven, heat grill to high.
- Flip **pork** skin-side up and grill until skin is crackling (golden and crispy), **15-25 minutes**.

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



#### Get prepped

- · Meanwhile, slice cucumber into thin sticks.
- Thinly slice spring onion and long chilli (if using).
- In a small bowl, combine the butter and spring onion. Season with salt and pepper. Set aside.
- In a small microwave-safe bowl, combine hoisin sauce, the vinegar and brown sugar.
- When the pork has 5 minutes remaining, microwave hoisin sauce mixture, in 30 second bursts, until warmed through.
- In a large bowl, combine cucumber, mixed salad leaves and sesame dressing.
   Season to taste.



## Heat the bao buns

- Place gua bao buns on a microwave-safe plate and cover with a damp paper towel.
- Microwave on high for 1 minute. Set aside to rest for 1 minute.



#### Serve up

- · Slice pork.
- Uncover, then gently halve the buns and spread with hoisin sauce.
- Fill with roast pork belly, some cucumber salad and **chilli** (if using).
- Spread corn with spring onion butter. Bring everything to the table to serve.
- Serve bao buns with corn cob and the remaining cucumber salad. Enjoy!

