

Roast Pork Belly Bao Buns & Hoisin Sauce

with Corn Cob & Spring Onion Butter

BAO BONANZA

Grab your meal kit
with this number

32



Slow-Cooked
Pork Belly



Corn



Cucumber



Spring Onion



Long Chilli
(Optional)



Hoisin Sauce



Mixed Salad
Leaves



Sesame Dressing



Gua Bao
Buns

Prep in: 20-30 mins
Ready in: 50-60 mins

Not much can beat the delectable combo of tender pork belly, tangy hoisin sauce and crisp veg - all packed into a pillowy bao bun. Serve alongside a juicy golden corn cob and sesame-cucumber salad for a meal packed with colour, crunch and mouth-watering flavour.

Pantry items

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

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

	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)	½	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

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5331kJ (1274cal)	440kJ (105cal)
Protein (g)	39.4g	3.3g
Fat, total (g)	72.2g	6g
- saturated (g)	29.9g	2.5g
Carbohydrate (g)	103.4g	8.5g
- sugars (g)	39.7g	3.3g
Sodium (mg)	1223mg	101mg
Dietary Fibre (g)	12.6g	1g

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**.



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.



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.



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**.



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!



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!

We're here to help!

Scan here if you have any questions or concerns



Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.com.au/rate