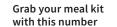


Sticky American-Style BBQ Pork Belly with Cheesy Fries & Ranch Salad

TASTE TOURS













Slow-Cooked Pork Belly





Celery





All-American Spice Blend





Sweet & Savoury



Ranch Dressing



Flaked Almonds

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

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	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 (1087Cal)	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 until combined, 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!

