

# Sticky Braised Pork Belly & Fragrant Rice

with Pickled Cucumber & Sautéed Cabbage

TASTE TOURS

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38



### Recipe Update

We've replaced the shredded wombok in this recipe with shredded cabbage mix due to local ingredient availability. It'll be just as delicious, just follow your recipe card!



Garlic Paste



Jasmine Rice



Cucumber



Spring Onion



Brown Onion



Carrot



Slow-Cooked Pork Belly



Oyster Sauce



Sweet Chilli Sauce



Sesame Oil Blend



Shredded Cabbage Mix



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 cabbage 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
<b>butter*</b>	20g	40g
garlic paste	1 packet	2 packets
jasmine rice	1 medium packet	1 large packet
<b>water*</b>	1 cup	2 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
carrot	1	2
slow-cooked pork belly	1 medium packet	2 medium packets OR 1 large packet
oyster sauce	1 medium packet	1 large packet
sweet chilli sauce	1 packet	1 packet
sesame oil blend	½ packet	1 packet
shredded cabbage mix	1 medium packet	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)	5022kJ (1200Cal)	808kJ (193Cal)
Protein (g)	39.2g	6.3g
Fat, total (g)	76.3g	12.3g
- saturated (g)	33.6g	5.4g
Carbohydrate (g)	89.6g	14.4g
- sugars (g)	23.8g	3.8g
Sodium (mg)	2015mg	324mg
Dietary Fibre (g)	28.7g	4.6g

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

- 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 **jasmine rice**, the **water** and a generous pinch of **salt**, stir, then bring to the boil. Reduce heat to low and cover with a lid.
- Cook for **10 minutes**, then remove from heat and keep covered until rice is tender and 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 cabbage mix**, **soy sauce mix** and the remaining **garlic paste** and cook until wilted and fragrant, **1-2 minutes**.
- Transfer to a serving bowl and cover to keep warm.



## Pickle the cucumber

- 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 **pork** 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 pan with pork and reduce heat to medium.
- Add **oyster sauce mixture**, tossing 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 sticky braised pork belly. Spoon over oyster sauce from pan.
- Sprinkle with a pinch of **chilli flakes** (if using).
- Serve with sautéed cabbage and pickled cucumber. Enjoy!

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