



Oven-Ready Pork Belly & Mediterranean Veggies

with Dill & Parsley Mayo

READY TO COOK



Grab your Meal Kit with this symbol



Potato, Carrot & Zucchini Mix



Mediterranean Seasoning



Slow-Cooked Pork Belly



Baby Spinach Leaves



Dill & Parsley Mayonnaise

Prep in: 10-20 mins
Ready in: 40-50 mins

In this three-step recipe, an already slow-cooked pork belly is the real MVP; while it finishes in the oven with a couple of other shortcut ingredients, all you have to do is roast the veggies, which adds a perfect addition to this dinnertime delight.

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

Before you start

Wash your hands and any fresh food.

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
potato, carrot & zucchini mix	1 medium bag	1 large bag
Mediterranean seasoning	1 medium sachet	2 medium sachets
slow-cooked pork belly	1 small packet	2 small packets OR 1 large packet
baby spinach leaves	1 small bag	1 medium bag
vinegar* (white wine or balsamic)	drizzle	drizzle
dill & parsley mayonnaise	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3695kJ (883Cal)	644kJ (153Cal)
Protein (g)	32.9g	5.7g
Fat, total (g)	70.2g	12.2g
- saturated (g)	24g	4.2g
Carbohydrate (g)	30g	5.2g
- sugars (g)	10.7g	1.9g
Sodium (mg)	1019mg	177mg

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.

1



Roast the veggies

- Preheat oven to **240°C/220°C fan-forced**.
- Place **potato, carrot & zucchini mix** on a lined oven tray.
- Sprinkle with **Mediterranean seasoning**, drizzle with **olive oil** and season with **salt**. Toss to coat.
- Roast **veggies**, until tender, **25-30 minutes**. Set aside to cool slightly.

TIP: If your oven tray is crowded, divide the veggies between two trays.

2



Roast the pork belly

- Meanwhile, pat **slow-cooked pork belly** dry with paper towel. Drizzle with **olive oil**, then rub over a good pinch of **salt**.
- Place **pork**, fat-side up, on a second lined oven tray.
- Roast until lightly browned, **20-25 minutes**.
- Turn grill to high.
- Grill **pork**, until skin is golden and crispy, **15 minutes**.

3



Serve up

- To the tray with the slightly cooled roast veggies, add **baby spinach leaves** and a drizzle of the **vinegar**. Toss to combine. Season to taste.
- Slice pork belly.
- Divide pork and roast veggie toss between plates.
- Serve with a **dill & parsley mayonnaise**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



Rate your recipe

Our Culinary team is waiting for your feedback!
Let them know what you thought: hellofresh.com.au/rate