



Hoisin & Peanut Butter Pork Belly

with Ginger Rice & Sautéed Greens

TASTE TOURS

Grab your Meal Kit with this symbol



Ginger Paste



Jasmine Rice



Lime



Long Chilli (Optional)



Slow-Cooked Pork Belly



Peanut Butter



Hoisin Sauce



Garlic Paste



Sesame Oil Blend



Green Veg Mix



Japanese Style Dressing



Mixed Sesame Seeds

Prep in: 25-35 mins
Ready in: 45-55 mins

Lucky for you, we've decided to share a perfectly oozy and creamy satay sauce that coats slow-cooked pork belly to perfection. Pile it high on top of a bed of ginger rice and sautéed greens.

Pantry items

Olive Oil, Butter

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

Medium saucepan with a lid · Large frying pan

Ingredients

| | 2 People | 4 People |
|--|-----------------|--------------------------------------|
| olive oil* | refer to method | refer to method |
| butter* | 20g | 40g |
| ginger paste | 1 medium packet | 1 large packet |
| water* | 1¼ cups | 2½ cups |
| jasmine rice | 1 medium packet | 1 large packet |
| lime | ½ | 1 |
| long chilli  (optional) | ½ | 1 |
| slow-cooked pork belly | 1 small packet | 2 small packets OR 1 large packet |
| boiling water* | ¼ cup | ½ cup |
| peanut butter | 1 packet | 2 packets |
| hoisin sauce | 1 packet | 2 packets |
| garlic paste | 1 packet | 2 packets |
| sesame oil blend | 1 packet | 2 packets |
| green veg mix | 1 medium packet | 1 large packet |
| Japanese style dressing | 1 packet | 2 packets |
| mixed sesame seeds | 1 medium packet | 2 medium packets |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|-------------------|------------------|-----------------|
| Energy (kJ) | 5842kJ (1396Cal) | 1032kJ (247Cal) |
| Protein (g) | 42.5g | 7.5g |
| Fat, total (g) | 94.7g | 16.7g |
| - saturated (g) | 32.1g | 5.7g |
| Carbohydrate (g) | 89.6g | 15.8g |
| - sugars (g) | 20.2g | 3.6g |
| Sodium (mg) | 1144mg | 202mg |
| Dietary Fibre (g) | | |

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.

We're here to help!

Scan here if you have any questions or concerns



Cook the ginger rice

- In a medium saucepan, heat the **butter** with a dash of **olive oil** over medium heat.
- Cook **ginger paste** until fragrant, **1-2 minutes**. Add the **water** and a generous pinch of **salt** to the pan and bring to the boil.
- Add **jasmine rice**, stir, cover with a lid and reduce heat to low.
- Cook for **12 minutes**, then remove from heat and keep covered until rice is tender and all the water is absorbed, **10-15 minutes**.

TIP: The rice will finish cooking in its own steam, so don't peek!



Cook the pork belly

- Return frying pan to high heat (no need for oil). Cook **pork belly**, tossing, until golden, **8-10 minutes**.

TIP: Start the pork belly in a cold frying pan to help the fat melt without burning.



Get prepped

- Meanwhile, slice **lime** into wedges. Thinly slice **long chilli** (if using).
- Using paper towel, pat **slow-cooked pork belly** and wipe off any excess fat until dry. Cut **pork** into 2cm chunks.
- In a small bowl, whisk the **boiling water** (¼ cup for 2 people / ½ cup for 4 people) and **peanut butter** until smooth. Add **hoisin sauce**, **garlic paste** and **sesame oil blend** and mix to combine.



Make it saucy

- Remove frying pan from heat and add **hoisin sauce mixture** and a squeeze of **lime juice**, tossing to coat. Season to taste.



Cook the veggies

- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- Cook **green veg mix**, stirring, until tender, **5-6 minutes**.
- Transfer to a serving bowl. Add **Japanese style dressing** and toss to coat. Cover to keep warm.



Serve up

- Bring everything to the table.
- Serve ginger rice with hoisin and peanut butter pork belly, sautéed greens and any remaining lime wedges.
- Top pork with **mixed sesame seeds** and **chilli** to serve. Enjoy!

Rate your recipe

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