

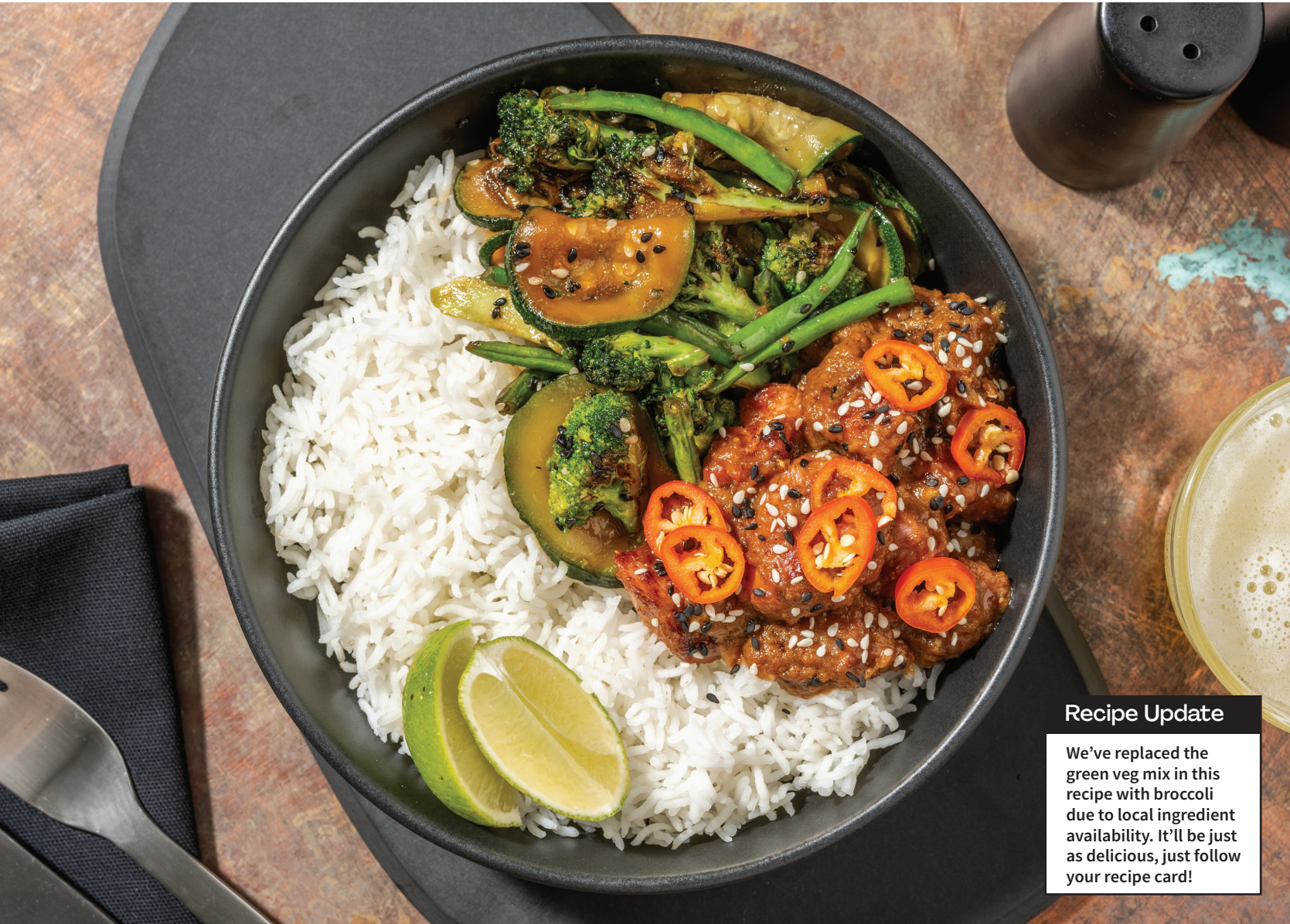


Hoisin & Peanut Butter Pork Belly

with Ginger Rice & Sautéed Broccoli

TASTE TOURS

Grab your Meal Kit with this symbol



Ginger Paste



Jasmine Rice



Lime



Broccoli



Long Chilli (Optional)



Slow-Cooked Pork Belly



Peanut Butter



Hoisin Sauce



Garlic Paste



Sesame Oil Blend



Japanese Style Dressing



Mixed Sesame Seeds

Recipe Update

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

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 broccoli.

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*	1½ cups	2½ cups
jasmine rice	1 medium packet	1 large packet
lime	½	1
broccoli	1	2
long chilli  (optional)	½	1
slow-cooked pork belly	1 medium packet	2 medium packets OR 1 large packet
boiling water*	¼ cup	½ cup
peanut butter	1 medium packet	2 medium packets
hoisin sauce	1 packet	2 packets
garlic paste	1 medium packet	2 medium packets
sesame oil blend	1 medium packet	2 medium packets
Japanese style dressing	1 medium packet	2 medium packets
mixed sesame seeds	1 medium packet	2 medium packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5842kJ (1396Cal)	1032kJ (246Cal)
Protein (g)	42.5g	7.5g
Fat, total (g)	95.5g	16.9g
- saturated (g)	32.9g	5.8g
Carbohydrate (g)	89.6g	15.8g
- sugars (g)	21.1g	3.7g
Sodium (mg)	1144mg	202mg

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



1



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!

4



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.

2



Get prepped

- Meanwhile, slice **lime** into wedges. Cut **broccoli** (including the stems) into small florets.
- 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.

5



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.

3



Cook the veggies

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

6



Serve up

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

Rate your recipe

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