



# Roasted Pork Belly & Cheesy Crushed Potatoes

with Cherry-Currant Sauce & Almond Greens

GOURMET

Grab your Meal Kit with this symbol



Slow-Cooked Pork Belly



Potato



Garlic



Lemon



Grated Parmesan Cheese



Baby Broccoli



Roasted Almonds



Currants



Cherry Sauce



Baby Spinach



Black Peppercorns



Red Wine Jus

Prep in: 35-45 mins  
Ready in: 50-60 mins

Luxury comes from those tiny details, so nothing has been overlooked in creating this dish. Instead of a mash, the potato is crushed so the zesty Parmesan can work its way into every chunk. The pork belly is not only seared and roasted but drizzled in a fragrant peppercorn sauce, even the greens haven't been missed with a sprinkling of almonds on top. We've really spoiled your tastebuds tonight.

### 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

Oven tray lined with foil · Medium saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
slow-cooked pork belly	1 packet	2 packets
potato	2	4
garlic	3 cloves	6 cloves
lemon	½	1
<b>butter*</b>	25g	50g
grated Parmesan cheese	1 medium packet	1 large packet
baby broccoli	1 bag	2 bags
roasted almonds	1 packet	2 packets
currants	1 medium packet	1 large packet
cherry sauce	1 medium packet	1 large packet
baby spinach	1 bag (60g)	1 bag (120g)
black peppercorns	½ sachet	1 sachet
red wine jus	1 medium packet	2 medium packets
<b>boiling water*</b>	½ cup	1 cup

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6159kJ (1472Cal)	934kJ (223Cal)
Protein (g)	34g	5.2g
Fat, total (g)	35.2g	5.3g
- saturated (g)	10.5g	1.6g
Carbohydrate (g)	60.6g	9.2g
- sugars (g)	36.3g	5.5g
Sodium (mg)	13232mg	2006mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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## We're here to help!

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2024 | CW07



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## Roast the pork

- Preheat oven to **240°C/220°C fan-forced**. Boil the kettle.
- Place the **pork belly** in a large heatproof 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 lined oven tray. Roast until lightly browned, **15-20 minutes**. Meanwhile, heat the grill to high.
- Flip **pork** skin-side up. Grill until skin is golden and crispy, **15-25 minutes**.

**TIP:** Keep an eye on the pork when grilling, it can burn fast!

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## Cook the greens

- While the pork is resting, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **baby broccoli** until tender, **3-4 minutes**.
- Add **baby spinach** and the remaining **garlic** and cook until fragrant, **1-2 minutes**. Season to taste. Set aside.

**TIP:** Add a dash of water to help speed up the cooking process.

2



## Make the crushed potatoes

- Meanwhile, bring a medium saucepan of lightly salted water to the boil. Cut **potato** into large chunks. Finely chop **garlic**. Slice **lemon** (see **ingredients**) into wedges.
- Cook **potato** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**. Drain **potato** and set aside.
- Return the saucepan to medium-high heat, add the **butter** and half the **garlic** and cook, stirring, until fragrant, **1 minute**.
- Add a generous squeeze of **lemon juice**, the **grated Parmesan cheese** and a splash of **water** and bring to the boil.
- Remove from heat, return **potato** to the pan and toss to coat. Lightly crush **potato** with a fork. Cover to keep warm.

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## Make the pepper red wine jus

- Meanwhile, crush **black peppercorns** (see **ingredients**) with a mortar and pestle, or in their sachet using a rolling pin.
- **SPICY!** Peppercorns can be spicy, use less if you're sensitive to heat! In a medium heatproof bowl, combine **red wine jus**, **crushed peppercorns** and the **boiling water** (½ cup for 2 people / 1 cup for 4 people), whisking, until smooth, **1 minute**.

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## Get prepped

- While the potato is cooking, boil the kettle. Trim **baby broccoli**. Roughly chop **roasted almonds** and **currants**.
- In a small bowl, combine **cherry sauce**, **currants** and a squeeze of **lemon juice**. Season to taste. Set aside.

6



## Serve up

- Slice roasted pork belly.
- Divide pork, cheesy crushed potatoes and greens between plates.
- Pour pepper red wine jus over pork.
- Garnish greens with almonds. Serve with cherry-currant sauce and any remaining lemon wedges. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

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