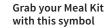


Roasted Pork Belly & Cheesy Crushed Potatoes

with Cherry-Currant Sauce & Almond Greens

GOURMET









Slow-Cooked Pork Belly











Baby Broccoli



Cheese





Currants

Roasted Almonds





Cherry Sauce

Baby Spinach



Black Peppercorns

Red Wine



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 \cdot Medium saucepan \cdot Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked pork belly	1 packet	2 packets
potato	2	4
garlic	3 cloves	6 cloves
lemon	1/2	1
butter*	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
boiling water*	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

2024 | CW07

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

Visit 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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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!



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.



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.



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.



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.



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 cherrycurrant sauce and any remaining lemon wedges. Enjoy!

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