

# DINNERLY



## Indulgent Hoisin Pork Belly Buns with Tangy Slaw and Potato Wedges



1,5 hours



2 Servings

Just amazing! That's what they'll say when they sink their choppers into this super-fab PLUS dish, where pickles, wedges, hoisin sauce and juicy, crispy pork belly all make a party on your plate. There is a smidge-longer cook time than normal (ok, well, a fair bit longer cook time!), but the actual hands-on work is minimal. And those big, beautiful, bold flavours are so worth it.

## WHAT WE SEND

- pork belly
- 1 potato
- 1 Lebanese cucumber
- 2 white bread rolls <sup>2,4,5</sup>
- 150g red cabbage
- 1 carrot
- 60g hoisin sauce <sup>2,3,4,5</sup>

## WHAT YOU NEED

- 2 tbs olive oil
- 2 tsp white vinegar
- ½ tsp sugar
- 2 tbs mayonnaise <sup>1</sup>

## TOOLS

- 3 oven trays
- baking paper
- paper towel
- mandoline (optional)
- julienne peeler or box grater

Our veggies come straight from the farm, so please wash them before cooking.

## COOKING TIP

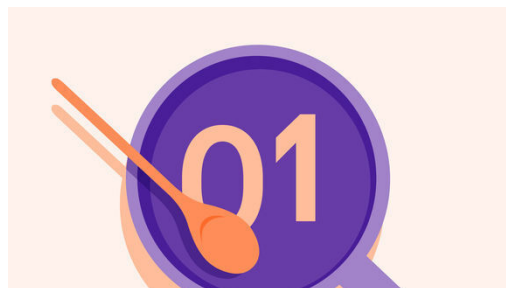
If time allows, leave the pork belly uncovered in the fridge for 1 hour, or overnight. This will further dry out the skin and help develop the crackling.

## ALLERGENS

Egg (1), Gluten (2), Sesame (3), Soy (4), Wheat (5). May contain traces of other allergens.

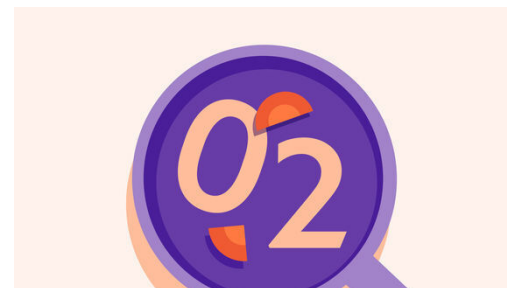
## NUTRITION PER SERVING

Energy 1215kcal, Fat 71.0g, Carbs 79.5g, Protein 61.7g



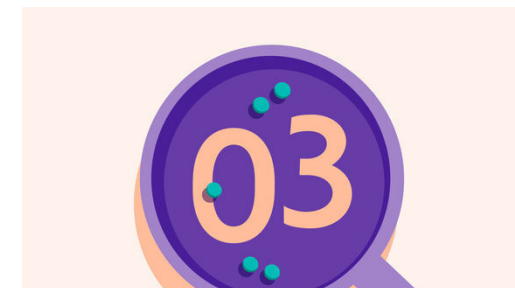
### 1. Roast pork

Preheat the oven to 220C, fan-forced. Line 2 oven trays with baking paper. Pat the **pork belly** dry with paper towel (see Cooking tip). Rub with **2 tsp olive oil** and season generously with **salt**. Put the pork, skin-side up, on a lined tray and roast on the upper oven shelf for 40 mins or until the skin starts to blister.



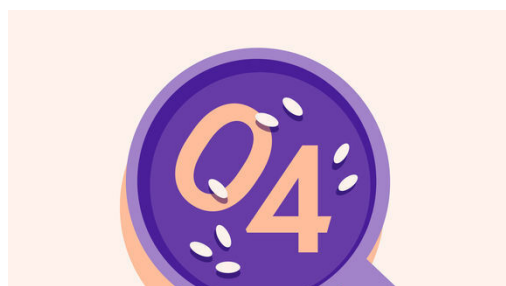
### 2. Roast pork and potato

Cut the **unpeeled potato** into wedges. Put on the remaining lined tray, drizzle with **1 tbs olive oil** and season with **salt and pepper**. Reduce the heat to 180C and add the potato to the lower shelf. Roast the pork and potato for 25 mins or until the pork is cooked through. Remove pork from the oven and rest for 10 mins. Roast the potato for a further 10 mins or until tender.



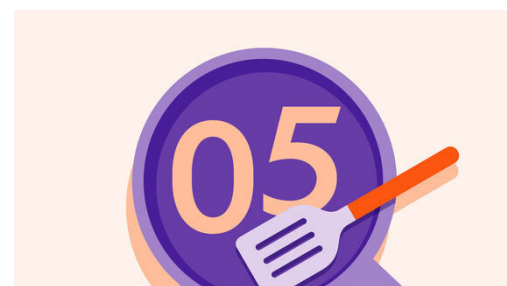
### 3. Pickle cucumber

Meanwhile, halve the **cucumber** crosswise, then thinly slice. Combine **2 tsp white vinegar** and **½ tsp sugar** in a large bowl. Add the cucumber and toss to combine. Set aside to pickle, tossing occasionally, for 10 mins. Cut the **bread rolls** in half. Put on an oven tray, cut-side up, and bake for 5-7 mins until lightly toasted.



### 4. Make slaw

While the rolls are toasting, thinly slice the **cabbage** with a sharp knife or mandoline. Shred the **carrot** using a julienne peeler or coarsely grate with a box grater (see Kitchen 101). Drain the **cucumber**, reserving the pickling liquid. Combine the cabbage, carrot, **reserved pickling liquid** and **2 tsp olive oil** in a bowl.



### 5. Serve up

Thickly slice the **pork**. Spread the **roll** bases with the **mayonnaise** and spread the tops with the **hoisin sauce**. Layer the bases with the **slaw**, pork and **pickled cucumber**, then sandwich with the tops. Serve with the **wedges** and enjoy!



### 6. Kitchen 101

Do you own a julienne peeler? We love using it in our recipes, as it makes short work of veggie prep. It looks similar to a veggie peeler but with serrated teeth. You simply drag the peeler along the vegetable – and voila! – you have a pretty pile of professional-looking julienne strips.