



PORK BELLY

with Truffled Cheesy Pasta Bake, Garlic Spinach and Peppercorn Sauce

SPECIALITY INGREDIENT



HELLO CHEDDAR CHEESE

Originating in the Somerset Village of Cheddar. This cheese accounts for over 50% of the Country's annual cheese consumption.



Pork Belly



Chestnut Mushrooms



Garlic Clove



Echalion Shallot



Thyme



Black Peppercorns



Mature Cheddar Cheese



Wheat Penne



Half Fat Crème Fraîche



Grated Italian Style Hard Cheese



Panko Breadcrumbs



Red Wine Stock Pot



Baby Spinach



Truffle Powder

Bring the Best of British to the table this Summer with this premium Gastropub recipe. A favourite on any gastropub menu, Pork Belly is a classic that can be enjoyed any night of the week. The lovely thick layer of fat on this particular cut, keeps the meat moist as it roasts and also gives a delicious even layer of crunchy crackling. Served with a truffled cheesy pasta bake, garlic spinach and peppercorn sauce this is the perfect simple showstopper.

60 mins

1 of your 5 a day

MEAL BAG

20

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Large Frying Pan, Large Saucepan, Fine Grater** (or **Garlic Press**), **Colander, Baking Tray**, some **Kitchen Paper**, a **Coarse Grater** and **Ovenproof Dish**. Now, let's get cooking!



1 FRY THE PORK

Preheat your oven to 200°C. Heat a drizzle of **oil** in a large frying pan over medium-high heat. Season the **pork belly** on both sides with a good pinch of **salt** and **pepper**. When hot, carefully add the **pork belly** to the pan, skin-side down, and sear until golden, 3-4 mins each side. Pop a large saucepan of **water** on to boil for your **wheat pasta**.



2 GET PREPPED

Thinly slice the **mushrooms**. Peel and grate the **garlic** (or use a garlic press). Halve, peel and thinly slice the **shallot**. Pick the **thyme leaves** from their stalks (discard the stalks). Crush the **peppercorns** in a freezer bag with the bottom of a saucepan. When the water has boiled, add the **wheat penne** and a large pinch of **salt** to the pan. Cook for 12 mins then drain in a colander. Rinse out the pan to use for the sauce!



3 ROAST THE PORK

When the **pork** is golden all over, transfer to a baking tray, skin-side up. Roast on the middle shelf of your oven until cooked through 45-60 mins. **! IMPORTANT: The pork is cooked when it is no longer pink in the middle.** Wipe out the frying pan with some kitchen paper and return to a medium-high heat with a drizzle of **oil**. Grate the **cheddar cheese**.



4 MAKE THE BAKE

Once the pan is hot, add the **shallot** and **mushrooms**. Cook, stirring occasionally, until they begin to colour, 4-5 mins. Stir in **half** the **garlic**, cook for 1 minute. Off the heat, add the **crème fraîche**, all of the **cheddar**, **half** the **Italian style cheese** and **half** the **thyme**. Stir in the **wheat pasta**. Season to taste with **salt** and **pepper**. Tip the **cheesy wheat pasta** into an ovenproof dish. Sprinkle over the **breadcrumbs** and the remaining **Italian style cheese** and **thyme**.



5 PEPPERCORN JUS

When the **pork** has 10 mins left, bake the **cheesy pasta bake** on the top shelf of the oven until golden, 10-12 mins. Meanwhile, heat a splash of **oil** in the saucepan you used for the wheat pasta over medium heat. Add the **peppercorns** and fry for 1 minute. Add the **water** (see ingredients for amount) and **stock pot**. Stir to dissolve, bring to the boil and bubble for 3-5 mins. Wipe out the frying pan and return to medium-high heat with a splash of **oil**.



6 FINISH AND SERVE

Once hot, add the remaining **garlic** and cook for 30 seconds. Add the **spinach** and cook until wilted, 2-3 mins. Season to taste with **salt** and **pepper**. Once everything is ready, sprinkle the **truffle powder** over the **wheat pasta bake** (it's quite strong - you can always add more once you've tasted it!) and spoon onto plates. Pop the **spinach** alongside. Slice the **pork belly**, arrange on top of the **spinach** and finish with the **peppercorn jus**. **Enjoy!**

2 - 4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Pork Belly	1	1	2
Chestnut Mushrooms	1	1	2
* Garlic Clove *	punnet	punnet	punnets
Garlic Clove *	1	2	2
Echalion Shallot *	1	1½	2
Thyme *	1 bunch	1 bunch	1 bunch
Black Peppercorns	1 pot	1½ pots	2 pots
Mature Cheddar Cheese 7) *	1 block	1½ blocks	2 blocks
Wheat Penne 13)	100g	150g	200g
Half Fat Crème Fraîche 7) *	1 pouch	1½ pouches	2 pouches
Grated Italian Style Hard Cheese 7) 8) *	1 pack	1½ packs	2 packs
Panko Breadcrumbs 13)	10g	15g	20g
Water*	150ml	225ml	300ml
Red Wine Stock Pot 14)	½ pot	¾ pot	1 pot
Baby Spinach *	1 small bag	¾ large bag	1 large bag
Truffle Powder	1 sachet	1½ sachets	2 sachets

*Not Included * Store in the Fridge

NUTRITION FOR UNCOOKED INGREDIENT	PER SERVING 547G	PER 100G
Energy (kJ/kcal)	4261 / 1019	779 / 186
Fat (g)	63	12
Sat. Fat (g)	30	5
Carbohydrate (g)	50	9
Sugars (g)	8	1
Protein (g)	61	11
Salt (g)	2.46	0.45

Nutrition for uncooked ingredients based on 2 person recipe.

ALLERGENS

7) Milk 8) Egg 13) Gluten 14) Sulphites

Wheat Penne. Ingredients: Durum **wheat** semolina, water. For allergens, including cereals containing gluten, see ingredients in **bold**.

Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.



You made this, now show it off! Share your creations with us:

Instagram Twitter Facebook Snapchat #HelloFreshSnaps

HelloFresh UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

Packed in the UK

YOU CAN RECYCLE ME!

