



Korean Style Braised Pork Belly and Sticky Rice

with Oyster Sauce Glaze and Fragrant Stir-Fried Veg

Premium Ingredient Prepped in 10

Preparation time : 25 min.



- Pork Belly
- Baby Cucumber
- Rice Vinegar
- Sesame Oil
- Soy Sauce
- Oyster Sauce
- Sweet Chilli Sauce
- Shredded Savoy Cabbage
- Fresh Edamame Beans
- Ginger Puree
- Sushi Rice
- Salted Peanuts
- Sugar for the Pickle



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Find the full recipe and preparation details online.
<https://hfresh.cottey.fr/en-GB/recipes/korean-style-braised-pork-belly-and-sticky-rice-597>

Detach me! _____

Before you start

Plan ahead by checking the use-by dates of your ingredients. Rinse fresh produce and prepare the quantities listed below.

Utensils

Small Bowl, Oven dish, Large Frying Pan

Ingredients for 1-6 people

Ingredient	2p	3p	4p
Pork Belly (grams)	280	420	560
Baby Cucumber (unit(s))	1	1½	2
Rice Vinegar (milliliter(s))	22½	33¾	45
Sesame Oil (milliliter(s))	20	30	40
Soy Sauce (milliliter(s))	20	30	40
Oyster Sauce (grams)	50	75	100
Sweet Chilli Sauce (grams)	32	48	64
Shredded Savoy Cabbage (grams)	150	225	300
Fresh Edamame Beans (grams)	80	120	160
Ginger Puree (grams)	15	22½	30
Sushi Rice (pouch(es))	1	1½	2
Salted Peanuts (grams)	25	40	50
Sugar for the Pickle (tsp)	1	1½	2

Add yourself

Salt, pepper, oil and water according to taste.

Nutritional values

Per serving	Amount
Energy (kJ)	3400 kJ
Energy (kcal)	813 kcal
Fat	33.7 g
of which saturates	8.4 g
Carbohydrate	75.5 g
of which sugars	20.8 g
Dietary Fibre	7.5 g
Protein	51.6 g
Salt	6.14 g

Allergens

Wheat, Molluscs, Pecan Nuts, May contain traces of allergens, Soya, Pistachio nuts, Macadamia Nuts, Hazelnuts, Brazil nuts, Cereals containing gluten, Almonds, Cashew nuts, Peanut, Walnuts, Sesame, Nuts

Always check the product labels for allergen information.



Get Started

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Remove the **pork belly** from the packaging and cut into 1cm thick slices. Place in a small baking dish.
- When the oven is hot, roast on the middle shelf, 15-20 mins. **IMPORTANT:** *Ensure the pork is piping hot throughout.*
- Meanwhile, trim the **cucumber**. Thinly slice widthways.



Finish Up

- Heat a drizzle of **oil** in a frying pan on medium heat.
- Once hot, add the **cabbage** and fry for 2 mins. Season with salt and pepper. Add a splash of water. Cover and cook for 3-4 mins.
- Add the **edamame**, **ginger puree** and remaining **soy sauce**. Stir-fry, 1-2 mins more.
- Meanwhile, cook the **sushi rice** according to pack instructions.
- Share the **rice** between your bowls. Top with the **pork belly**, **cucumber** and **cabbage**. Spoon any remaining **sauce** over the **pork**. Sprinkle on the **peanuts** to finish.



In a Pickle

- In a bowl, combine the **rice vinegar** and **sugar** (see pantry for amount) with **half** the **sesame oil** and **half** the **soy sauce**. Season with **salt** and **pepper**.
- Add the **cucumber** to the bowl. Mix together well, then set aside to pickle.
- When the **pork belly** has 10 mins left, remove from the oven. Drizzle in the **oyster sauce**, **sweet chilli** and remaining **sesame oil**. Turn to coat.
- Return to the oven for the remaining time, 10-12 mins.

Enjoy your meal!