



Cooking Made Easy

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Sizzling Mexican Pork with Homemade Salsa & Coriander Rice

We're not even sure it makes any sense how good this dish tastes. It's not always easy to get hold of great pork belly but we dropped a line to our brilliant butcher Nick 'The Knife' and as ever he delivered the goods. Post a great picture of your finished creation on our Facebook page and you could be in the running for our coveted photo of the week!

45 min

spicy

gluten free



Brown Rice



Spring Onion



Pork Belly



Garlic Clove



Smoked Sweet Paprika



Fennel Seeds



Organic Chopped Tomatoes



Pickled Jalapeño Chilli



Avocado



Lime



Sour Cream




Coriander

Ingredients

| | 2P | 4P |
|------------------------------|---------|----------|
| Brown Rice | 1 cup | 2 cups |
| Spring Onion, chopped | 1 | 2 |
| Pork Belly | 1 piece | 2 pieces |
| Garlic Clove, diced | 1 | 2 |
| Smoked Sweet Paprika | ½ tsp | 1 tsp |
| Fennel Seeds | ½ tsp | 1 tsp |
| Organic Chopped Tomatoes | ½ tin | 1 tin |
| Pickled Jalapeño Chilli | 2 tsp | 4 tsp |
| Avocado | ½ | 1 |
| Lime | ½ | 1 |
| Sour Cream 1 | 3 tbsp | 6 tbsp |
| Coriander, chopped | ½ bunch | 1 bunch |

 May feature in another recipe

 Our produce comes fresh from the farm so give it a little wash before using

Allergens

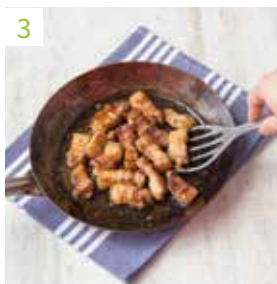
1) Milk

Nutrition per serving: Calories: 915 kcal | Protein: 20 g | Carbs: 60 g | Fat: 66 g | Saturated Fat: 23 g



1 Rinse the rice thoroughly under cold running water. Boil a large pot of water with ¼ tsp of salt. Add the rice and cook for 25 mins until cooked through. Drain and cover with a lid and keep to one side.

¼ tsp of salt and ¼ tsp of sugar (optional). Chop up the jalapeños and add as much as you dare (careful - they're hot!).



2 Chop the spring onion into thin discs and separate the white and green parts. Slice the pork into 1cm thick slices - at this point you can turn it on its side and slice off a bit of the fat if you prefer, though we kept it on for flavour! Next chop widthways into little chunks. Peel and finely dice (or crush) the garlic.

5 Bubble away the tomatoes until you have a thick sauce then remove from the heat to cool down (you can even put this in the fridge and serve it cold).



3 Heat 2 tsp of olive oil in a pan on medium heat. Once hot add the pork belly together with the smoked paprika and fennel seeds. Cook and keep stirring for around 20-30 mins until the pork is really crispy and dark.

6 Cut lengthways into the avocado and slide the knife around the stone. Twist and pull the avocado apart, remove the stone and scoop the flesh into a bowl. Grate a pinch of lime zest in with ¼ tsp of salt and a few grinds of pepper. Mash the avocado with a fork then add the sour cream and 1 tsp of lime juice.



4 Heat 1 tbsp of olive oil in a pan on medium-low heat. Add the garlic and whites of the spring onion and cook until they just start to turn colour. Add the tomatoes,

7 Once the rice is ready chop up a few tbsp of coriander and stir this through the rice. Stir through the greens of the spring onions.

8 Serve everything together with lime wedges and dollops of cooling avocado.