



UCCOOK

Fiery Citrus Pork Belly

with jasmine rice & roasted cabbage

Hands-on Time: 40 minutes

Overall Time: 55 minutes

Adventurous Foodie: Serves 3 & 4

Chef: Megan Bure

Wine Pairing: Creation Wines | Creation Chardonnay

Nutritional Info

	Per 100g	Per Portion
Energy	1164kJ	8076kJ
Energy	278kcal	1931kcal
Protein	4.2g	29.1g
Carbs	16g	108g
of which sugars	3.2g	21.9g
Fibre	1.3g	9.2g
Fat	20.9g	145.3g
of which saturated	5.7g	39.7g
Sodium	149mg	1034mg

Allergens: Egg, Allium, Sulphites, Alcohol, Soy

Spice Level: Hot

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
300ml	400ml	Jasmine Rice <i>rinse</i>
300g	400g	Cabbage <i>rinse & cut into large bite-sized pieces</i>
2	2	Onions <i>peel & cut 1½ [2] into wedges</i>
15ml	20ml	NOMU Spanish Rub
2	2	Garlic Cloves <i>peel & grate</i>
15g	20g	Chipotle Chillies In Adobo <i>roughly chop</i>
60ml	80ml	White Wine
180ml	240ml	Sweet Orange Sauce <i>(150ml [200ml] Orange Juice, 15ml [20ml] Honey & 15ml [20ml] Dijon Mustard)</i>
600g	800g	Pork Belly Pieces
150ml	200ml	Kewpie Mayo
8g	10g	Fresh Coriander <i>rinse, pick & roughly chop</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Seasoning (salt & pepper)

1. **READY THE RICE** Preheat the oven to 200°C. Place the rice in a pot with 600ml [800ml] of salted water. Cover and bring to the boil. Simmer until the water has been absorbed, about 10 minutes. Remove from the heat and steam, 8-10 minutes. Fluff with a fork and cover.

2. **OVEN ROASTED VEG** Spread the cabbage and the onion on a roasting tray. Coat in oil, the NOMU rub and season. Roast in the hot oven until slightly crispy, 30-35 minutes (shifting halfway).

3. **DELECTABLE ORANGE SAUCE** Place a pan over medium heat. When hot, add the garlic and chipotles (to taste) and fry until fragrant, 30-60 seconds (shifting constantly). Pour in the white wine and cook until almost all evaporated, 30-60 seconds (shifting constantly). Pour in the sweet orange sauce and simmer until reduced and thickened, 3-4 minutes (shifting occasionally). Season, remove from the heat, cover and set aside.

4. **PERFECT PORK** Season the pork belly. Return the pan to medium heat. Sear the pork until crispy, golden brown and cooked through (the pork will cook in its own fat), 8-10 minutes per side (You may need to do this step in batches). Remove the pork from the pan and set aside to rest before slicing and lightly seasoning. Alternatively, air fry at 200°C until crispy and golden, 20-25 minutes. Rest for 5 minutes before thinly slicing.

5. **MMMAYO** In a small bowl, loosen the mayo with water in 5ml increments until drizzling consistency. Season and set aside.

6. **OM NOM NOM!** Plate up the steaming rice, top with the pork slices and drizzle with the sweet orange sauce. Serve the roast cabbage alongside and drizzle with mayo. Garnish with the coriander.