



READY TO COOK
BY HARRIS FARM

PORK BELLY, SOBA NOODLES AND BROTH



PREP
15 min



COOK
1h 30 min



SERVES
4

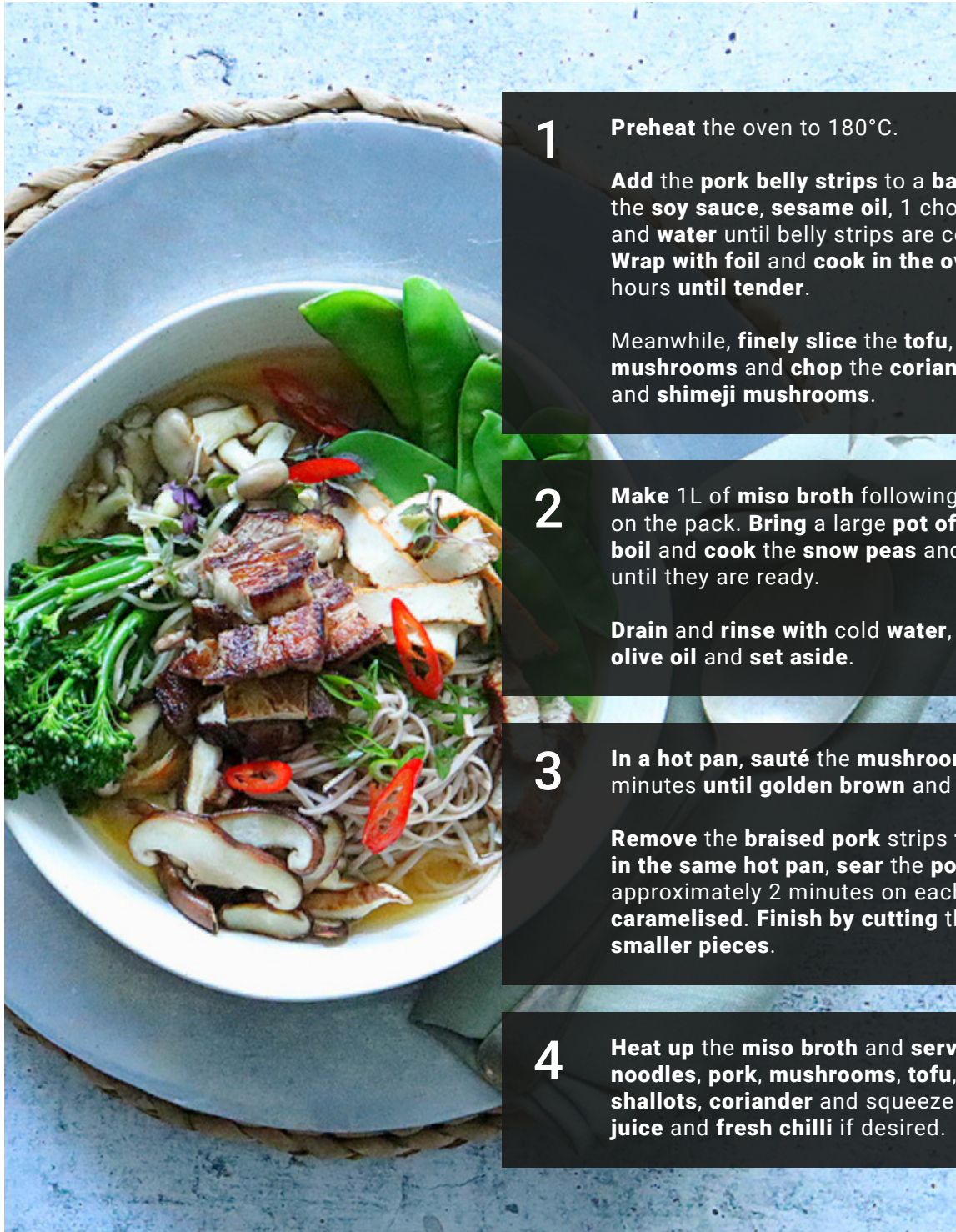
INGREDIENTS:

- > 500g Pork Belly Strips
- > 200g Soba Noodles
- > 25g Shiitake Mushroom
- > ¼ Bunch Shallots
- > 150g Snow Pea
- > 100g Shimeji Mushrooms
- > ¼ Bunch Coriander
- > Chilli
- > 200g Marinated Tofu
- > 1 Lemon
- > 500g Miso Paste

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Soy Sauce
- > Sesame Oil

METHOD - GET COOKING!



1

Preheat the oven to 180°C.

Add the **pork belly strips** to a **baking dish** with the **soy sauce, sesame oil**, 1 chopped **shallot** and **water** until belly strips are covered. **Wrap with foil** and **cook in the oven** for 1½ hours **until tender**.

Meanwhile, **finely slice** the **tofu, shiitake mushrooms** and **chop** the **coriander, shallots** and **shimeji mushrooms**.

2

Make 1L of **miso broth** following the directions on the pack. **Bring** a large **pot of water to the boil** and **cook** the **snow peas** and **soba noodles** until they are ready.

Drain and **rinse** with **cold water**, a **drizzle of olive oil** and **set aside**.

3

In a hot pan, sauté the **mushrooms** for 2 minutes **until golden brown** and set aside.

Remove the **braised pork strips from oven** and **in the same hot pan, sear** the **pork belly** for approximately 2 minutes on each side **until caramelised**. **Finish by cutting** the **pork into smaller pieces**.

4

Heat up the **miso broth** and **serve with** **soba noodles, pork, mushrooms, tofu, snow peas, shallots, coriander** and squeeze of **lemon juice** and **fresh chilli** if desired.

ABOUT YOUR LEFTOVER INGREDIENTS...

- Use leftover miso paste in a stir-fry or to make a ramen broth.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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