



READY TO COOK
BY HARRIS FARM

STICKY PORK BELLY STRIPS WITH AMBROSIA APPLE SLAW



PREP
10 min



COOK
20 min



SERVES
4

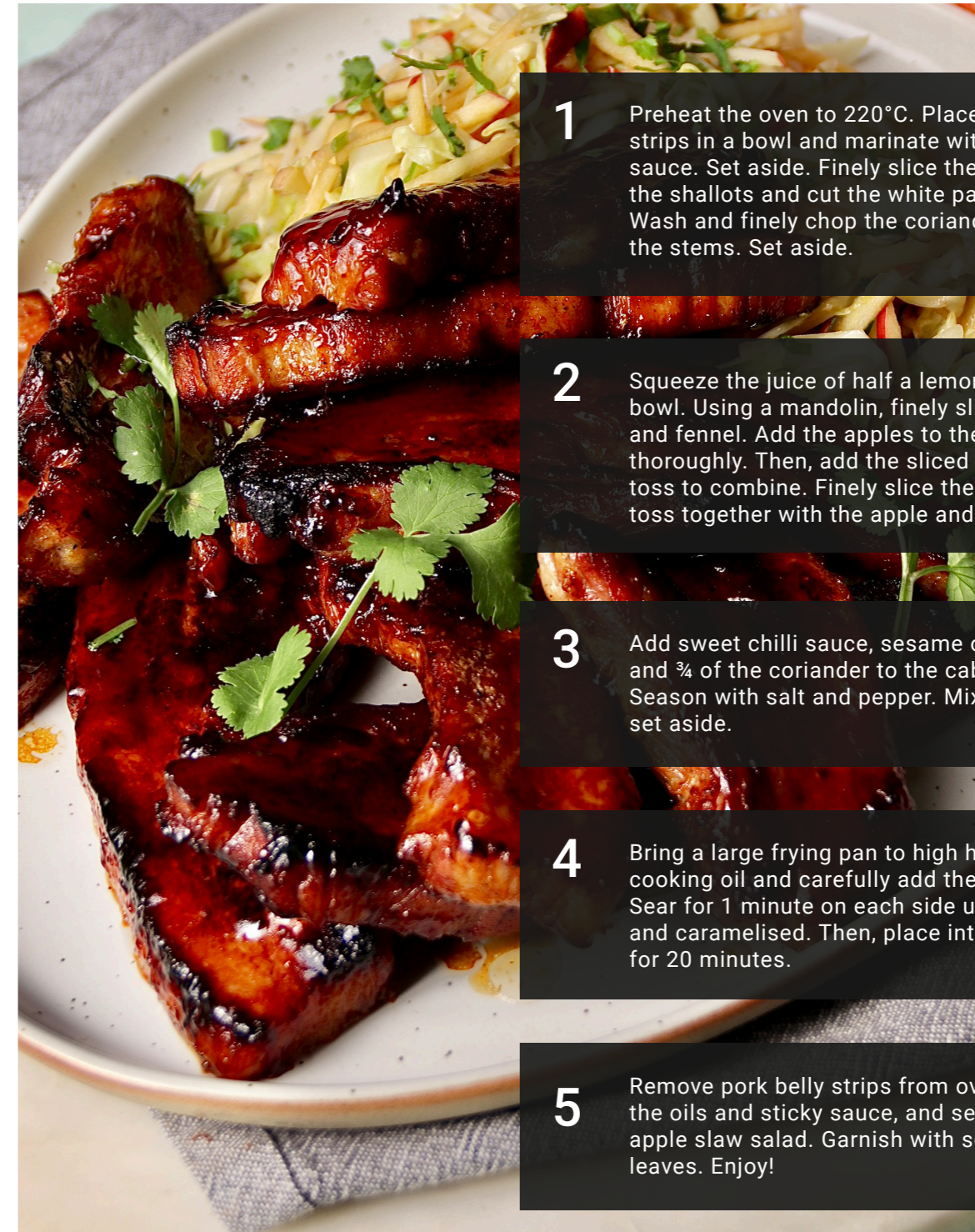
INGREDIENTS:

- > 750g-1kg Pork Belly Strips
- > 210 ml Honey Soy Marinade Sauce
- > ½ Bunch Shallots
- > ½ Bunch Coriander
- > 1 Lemon
- > 3 Ambrosia Apples
- > ½ Fennel
- > ¼ Cabbage

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 2 Tbsp Sweet Chilli Sauce
- > ½ Tbsp Sesame Oil
- > 1 Tbsp Soy Sauce
- > Cooking Oil
- > Salt and Pepper

METHOD - GET COOKING!



1 Preheat the oven to 220°C. Place the pork strips in a bowl and marinate with honey soy sauce. Set aside. Finely slice the green tips of the shallots and cut the white part into batons. Wash and finely chop the coriander, including the stems. Set aside.

2 Squeeze the juice of half a lemon into a mixing bowl. Using a mandolin, finely slice the apples and fennel. Add the apples to the bowl and mix thoroughly. Then, add the sliced fennel and toss to combine. Finely slice the cabbage and toss together with the apple and fennel.

3 Add sweet chilli sauce, sesame oil, soy sauce, and ¾ of the coriander to the cabbage mixture. Season with salt and pepper. Mix well and set aside.

4 Bring a large frying pan to high heat. Drizzle cooking oil and carefully add the pork strips. Sear for 1 minute on each side until golden and caramelised. Then, place into the oven for 20 minutes.

5 Remove pork belly strips from oven, toss with the oils and sticky sauce, and serve with the apple slaw salad. Garnish with some coriander leaves. Enjoy!

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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