

Honey Roasted Pork Belly

pork, apple mash,
greens, gravy



#000007

don't know what it is to
sauté? scan this code and
we'll give you a run down
on some terms chef's use
that might just impress
your friends!



In your box you will find:

- Honey Slow Cooked **Pork**
- Apple infused **mash**
- **Tenderstem Broccoli**
- **Gravy**

Preheat your oven to 180°C, when you're ready put the pork in an oven proof dish. Fill this up to a couple of centimeters with water and loosely cover it with tin foil and place in the oven for 15 minutes.

Slowly reheat your gravy in a pan until hot, but try not to boil it!

Microwave the mash until it's hot. Simple. Boil a small pan of water with a pinch of salt and **blanch** the broccoli for two minutes.

Plating is down to you! You can make it look as fancy as you like or just thrown on a plate. We **supply the taste** you **supply the presentation**.

Words in green are defined at supplythetaste.com/stuck (qr code on the front) if you need a little help.