



Simply heat and eat
Delicious Family Roasts



ASIAN PORK BELLY MEAL KIT

What's Included

Asian pork belly
Crackling
Roast potatoes
Steamed buns

Miso mayo
Asian greens
Asian greens dressing
Sliced spring onions
Sesame seeds

Method

Asian Pork Belly

- Defrost the pork belly before cooking
- Heat oven to 180c
- Place the pork belly in a roasting dish and cover with foil
- Heat the pork in the oven for around 30 minutes or until thoroughly hot
- Add the pork crackling to the roasting belly for the last 5-10 minutes of cooking to get it nice and crispy

Asian Greens

- Remove the lid from the greens and place in the oven for around 10-15 mins until the vegetables are hot
- Top the vegetables with the dressing, sesame seeds and spring onions to serve

Roast potatoes

- Heat the oven to 200c
- Remove the lid from the potatoes and place in the oven for around 30-35 mins or until the potatoes are browned and crispy

Steamed Buns

- Follow instructions on packet
- Fill with Asian pork belly, miso mayo and some crackling – enjoy!



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