KIKKOMAN

Sticky Pork Belly with Teriyaki Wok Sauce with Roasted Garlic

Total time **190 mins** **140 mins** preparation time **50 mins** cooking time

INGREDIENTS

4 portion(s)

800 g	piece of Pork belly, boneless, skin removed (ask your butcher)
1 tsp	salt
350 ml	rapeseed oil
1	Large sweet potato, 2cm diced
1 bunch	spring onions, white parts only, sliced
1	Red pepper, deseeded and sliced
2	Carrots, peeled and cut into strips
4 cm	Piece of fresh ginger, peeled and grated
150 ml	Kikkoman Teriyaki Wok Sauce with Roasted Garlic
Garnish	
1 tbsp	sesame seeds, toasted
0.5 bunch	spring onion, sliced

PREPARATION

Step 1

800 g piece of Pork belly, boneless, skin removed (ask your butcher) - **1 tsp** salt
Salt pork belly for 2 hours, wipe off excess salt

Step 2

800 g piece of Pork belly, boneless, skin removed (ask your butcher)
Roast pork belly in a preheated oven 160c for 40mins or until cooked through (internal temperature 75c).

Step 3

800 g piece of Pork belly, boneless, skin removed (ask your butcher)
Remove pork, allow to cool completely.

Step 4

800 g piece of Pork belly, boneless, skin removed (ask your butcher) - **150 ml** Kikkoman Teriyaki Wok Sauce with Roasted Garlic
Portion pork into 4cm pieces, marinate in Teriyaki Wok Sauce with Roasted Garlic.

Step 5

350 ml rapeseed oil - **1** Large sweet potato, 2cm diced - **1 bunch** spring onions, white parts only, sliced - **1** Red pepper, deseeded and sliced - **2** Carrots, peeled and cut into strips - **4 cm** Piece of fresh ginger, peeled and grated - **150 ml** Kikkoman Teriyaki Wok Sauce with Roasted Garlic
Heat the wok, add rapeseed oil and sweet potato and stir fry for 5 mins until coloured and soft. Add ginger and spring onions and stir fry for 1 min, add carrots & peppers and stir fry a further 3 mins. Add

pork belly to heat through, then add more Teriyaki Wok Sauce with Roasted Garlic to coat.

Step 6

1 tbsp sesame seeds, toasted - **0.5 bunch** spring onion, sliced

Serve immediately, garnished with sesame seeds and spring onion.