KIKKOMAN

Pork belly BBQ teriyaki sauce with coleslaw and fries

Total time **55 mins** **55 mins** preparation time

Nutritional facts (per portion):
3,401 kJ / 812 kcal

Fat: **43.1 g** Protein: **36 g**
Carbohydrates: **72.8 g**

INGREDIENTS

4 portion(s)

600 g	pork belly slices
90 ml	Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste
1	large carrot, grated, shredded or spiralised
0.5	small white cabbage, shredded
0.5	large red onion, thinly sliced
5 tbsp	light mayonnaise
3 tbsp	rice vinegar
600 g	cooked oven fries or chips, to serve

PREPARATION

Step 1

Heat the oven to 200°C/180°C fan/gas mark 5. Put the pork belly slices in a roasting tin and spoon over the Teriyaki BBQ-Sauce with Honey. Roast in the oven for 35 – 40 minutes, basting a couple of times.

Step 2

Meanwhile, mix the carrot, cabbage and onion together in a serving bowl. Stir together the mayo and rice vinegar and season with a little salt and pepper, then toss through the cabbage mixture.

Step 3

Serve the sticky pork with the coleslaw and fries.