



## INGREDIENTS

- 4 cloves garlic, (minced)
- 1 inch ginger, (minced)
- 1/2 tbsp brown sugar
- 1/2 tbsp fish sauce
- 2 tbsp soy sauce
- 500g pork belly, (diced)
- Large lettuce leaves
- 1 large carrot, (grated)
- 1 green cucumber, (grated)
- 1 large red chilli, (finely sliced)
- 1 spring onion, (sliced and put into iced water)
- Fresh coriander
- Crispy fried shallots to garnish

## DRESSING

- 1 tsp fish sauce
- 1 tsp minced garlic
- 1 chilli, (diced)
- 1 tbsp lime juice
- Up to a tbsp sugar

## INSTRUCTIONS

1. Toss together the garlic, ginger, palm sugar, fish sauce, sriracha, soy sauce and pork belly, and set aside to marinate for 30 minutes.
2. Preheat air-fryer to 200 degrees and once hot, spread the pork belly onto a baking tray in a single layer.
3. Bake for 15 minutes, turn the pork in the tray halfway through to help cook evenly.
4. To make the dressing simply combine until sugar dissolves.
5. Once the pork is cooked, serve with lettuce, red onion, carrots, cucumber, chillies, coriander, spring onion and crispy fried shallots.

## Crispy Asian Pork Belly Salad



2 servings



18 minutes

This salad is the perfect mix of fresh crisp greens and herbs from the garden and the warm comfort of perfectly air fried crispy yet juicy pork belly bites. The contrast of crunch, flavours and texture make this a unique dish you make with ease.