



# DELISHUS PINEAPPLE PORK

*Taste Capricorn Coast*

## INGREDIENTS

- Pork belly cut into 3cm cubes
- 1 bottle Delishus Dollops Pineapple Sweet Chilli Sauce
- 1/4 cup water
- Salt and pepper
- All purpose seasoning

## PREP TIME

- Prep | 10 mins
- Cook | 1hr 40mins
- Serves | 4

## PROCEDURE

01

Remove the rind off the pork belly, cut into 3cm cubes, and coat in salt, pepper and all seasoning. Place in a preheated oven at 180 degrees celsius, covered with foil in a a baking tray with 1/4 cup water in the bottom.

02

Cook tightly covered for 1hr. Remove the foil and bake for a further 20mins or until most of the liquid is cooked down.

03

Cover with Delishus Dollops sauce of choice (Pineapple Sweet Chilli sauce and toss through so every piece is coated and there is some sauce in the tray. Cook at 200 degree celcius or untill sauce is like jam and pork is tender.