

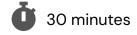




# **Hoisin Rissoles**

# with Crunchy Noodle Salad

Beef rissoles pan-fried and tossed in a hoisin and sesame seed sauce, served with a pear and crunchy noodle salad, sweet potato wedges and sweet chilli aioli dipping sauce.





2 servings



Beef

# Switch it up!

If you prefer a creamy salad, skip the dipping sauce and add the aioli to your crunchy noodle salad along with vinegar.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

84g

110g

#### FROM YOUR BOX

SWEET POTATOES	400g
BEEF RISSOLES	300g
AIOLI	1 sachet
HOISIN SAUCE	1 packet
WHITE SESAME SEEDS	1 packet
PEAR	1
ORIENTAL COLESLAW	1 packet
CRUNCHY FRIED NOODLES	1 packet

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, sweet chilli sauce, rice wine vinegar

#### **KEY UTENSILS**

frypan, oven tray

#### **NOTES**

Add extra flavour to the wedges such as smoked paprika, Chinese 5 spice, or substitute black pepper with white pepper for a more family friendly option.

Omit sweet chilli sauce for those who are sensitive to spice.

No gluten option - crunchy fried noodles are replaced with rice vermicelli noodles. Add noodles to a saucepan of boiling water. Cook following packet instructions or until tender. Drain and rinse. Add to salad at step 5.



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#### 1. ROAST THE SWEET POTATO

Set oven to 220°C.

Cut **sweet potatoes** into wedges. Toss on a lined oven tray with **oil**, **salt and pepper** (see notes). Roast for 25-30 minutes, or until tender and golden.



#### 2. COOK THE RISSOLES

Heat a frypan over medium-high heat with oil. Add rissoles (re-shape if needed) and cook for 6-8 minutes each side or until cooked through.



#### 3. PREPARE THE SAUCE

Add aioli to a bowl along with 1 tbsp sweet chilli sauce (see notes) and 1/2 tbsp water. Stir to combine.



## 4. GLAZE THE RISSOLES

Add hoisin sauce, 1 tbsp water and sesame seeds to rissoles. Toss rissoles to coat. Remove from heat.



## **5. MAKE THE NOODLE SALAD**

Slice **pear**. Add to a large bowl along with **coleslaw**, **crunchy fried noodles** and **1/2 tbsp vinegar**. Toss to combine.



#### 6. FINISH AND SERVE

Divide crunchy noodle salad among plates. Drizzle over 1/2 the sauce and top with hoisin rissoles. Serve with remaining sauce.

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