



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Pork Mince

The free-range pork mince in your box is from Mt Barker. It's ethically and sustainably farmed — we wouldn't use it if it wasn't!



4 Pork Meatball Subs

A family favourite! Toasted bread rolls, tender pork meatballs, rich tomato sauce, melted cheese and fresh veggies on top. Yes pleeeeeease!

 30 minutes

 2 servings

 Pork

23 November 2020

Sloppy joes

In a hurry? Skip making the meatballs and make sloppy-joe-style subs instead. Chop onion and oregano, then fry in a pan with pork mince and 1 tbsp soy until browned. Add sugo and simmer for 5 minutes. Follow remaining recipe as-is.

FROM YOUR BOX

RED ONION	1/2 *
OREGANO	1/2 packet *
PORK MINCE	300g
TOMATO SUGO	1 jar (350g)
CHERRY TOMATOES	1/2 bag (100g) *
GREEN CAPSICUM	1/2 *
RADISHES	1/4 bunch *
BABY COS LETTUCE	1
BREAD ROLLS	2-pack
GRATED CHEDDAR CHEESE	1/2 packet (100g) *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

soy sauce, pepper

KEY UTENSILS

frypan, oven tray

NOTES

For extra flavour, you can add 1 crushed garlic clove to the meatball mix.

No pork option – pork mince is replaced with **chicken mince**. Make as per recipe, adding 1/2 tbsp oil at step 2.

No gluten option – bread rolls are replaced with **GF rolls**.



1. MAKE THE MEATBALL MIX

Finely chop onion and oregano. Mix together with pork mince, **1/2 tbsp soy sauce and pepper** (see notes).



2. COOK THE MEATBALLS

Heat a frypan over medium-high heat. Form meatballs of around 1 tbsp size, adding to pan as you go. Cook, turning occasionally, for 8-10 minutes or until almost cooked through. Pour over sugo, simmer for 5 minutes.



3. PREPARE THE SALAD

Slice cherry tomatoes, capsicum and radishes. Shred lettuce. Arrange on a plate.



4. TOAST THE BREAD

Cut rolls in half and toast in the oven for 3-5 minutes until golden.



5. ADD THE MEATBALLS

Spoon 3-4 meatballs onto each roll, sprinkle with cheese and return to the oven for 3 minutes (optional) to melt the cheese.



6. FINISH AND PLATE

Add fresh ingredients to rolls. Serve any remaining salad, meatballs and sauce on the side.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

