




Product Spotlight: Peanuts


Although peanuts have “nut” in their name, they are actually legumes. Just like their relatives peas and beans, they are edible seeds enclosed in a pod.



4 Pork Banh Mi Noodle Bowl

Golden pork meatballs on a bed of bean thread noodles with a fresh oriental slaw, finished with roasted peanuts and a sweet chilli mayo dressing.

 20 minutes

 4 servings

 Pork

14 January 2022

Make it authentic!

You can add fresh mint or coriander to garnish this dish! Use fish sauce or soy sauce instead of salt for a more authentic flavour.

FROM YOUR BOX

| | |
|---------------------|----------------|
| BEAN THREAD NOODLES | 1 packet |
| PORK MINCE | 600g |
| LIME | 1 |
| AIOLI MAYONNAISE | 1 tub (100g) |
| ORIENTAL SLAW | 1 bag (250g) |
| LEBANESE CUCUMBER | 1 |
| RED CHILLI | 1 |
| ROASTED PEANUTS | 1 packet (40g) |

FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, sweet chilli sauce, apple cider vinegar

KEY UTENSILS

large frypan, saucepan

NOTES

If you don't want to make the meatballs you can cook the pork mince in the pan with sweet chilli sauce and lime zest. Serve on top of the noodles at the end.

No pork option - pork mince is replaced with diced chicken thighs. Coat with 1 tbsp sweet chilli sauce, lime zest, oil, salt and pepper. Cook in frypan over medium-high heat for 8-10 minutes or until cooked through.



1. COOK THE NOODLES

Bring a saucepan of water to boil. Add noodles to boiling water and cook for 2-3 minutes until tender. Drain and rinse in cold water.



2. PREPARE THE MEATBALLS

Combine pork mince with 1 tsp lime zest, **2 tbsp sweet chilli sauce, salt and pepper** (see notes).



3. COOK THE MEATBALLS

Heat a frypan with **oil** over medium-high heat. Roll 1 tbsp size meatballs and add to pan as you go. Cook for 8-10 minutes, turning, until cooked through.



4. MAKE THE DRESSING

Combine juice from 1/2 lime (wedge remaining), aioli, **2 tbsp sweet chilli sauce, 1/2 tbsp vinegar** and **1 tbsp water** in a bowl.



5. PREPARE THE SALAD

Toss slaw with **1 tbsp vinegar** and **1 tbsp olive oil**. Slice cucumber and chilli.



6. FINISH AND SERVE

Divide noodles, salad and meatballs among bowls. Drizzle dressing to taste over top, garnish with peanuts and serve with lime wedges.

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**

