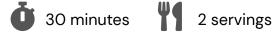




Pork Bun Cha

Pork patties caramelised in a sweet chilli glaze served over noodles with fresh and crunchy veggies.







What is it?

Pork Bun Cha hails from Hanoi in the north of Vietnam. A delicious street food dish of caramelised pork patties served with noodles and fresh crunchy vegetables.

PROTEIN TOTAL FAT CARBOHYDRATES

83g

FROM YOUR BOX

GINGER	1 piece
LEMONGRASS	1
SPRING ONIONS	4
PORK MINCE	300g
RED CAPSICUM	1
LEBANESE CUCUMBER	1
CARROT	1
NOODLES	1 packet

FROM YOUR PANTRY

oil for cooking, pepper, soy sauce (or tamari), sweet chilli sauce, white wine vinegar

KEY UTENSILS

large frypan, saucepan

NOTES

To use a whole lemongrass stalk, slice off the very bottom of the stalk, and peel off any dried-out layers, then bash the woody top end with a rolling pin to soften and help release some of the aromatic oils.



1. MAKE THE PATTIES

Bring a saucepan of water to the boil.

Peel and grate ginger. Thinly slice lemongrass (see notes) and spring onions (reserve some green tops for garnish). Mix to combine with pork mince, 1 tsp soy sauce and pepper.



2. COOK THE PATTIES

Heat a frypan over medium-high heat with oil. Use a dessert spoon to add spoonfuls of pork mixture to pan. Cook, turning, for 3-4 minutes or until almost cooked through.



3. PREPARE FRESH TOPPINGS

Dice capsicum, deseed (optional) and slice cucumber. Julienne or grate carrot.

In a bowl mix together 3 tbsp soy sauce, 3 tbsp sweet chilli sauce, 1 1/2 tbsp vinegar and 11/2 tbsp water to make glaze.



4. COOK THE NOODLES

Add noodles to saucepan of boiling water and cook for 2-4 minutes or until tender. Drain and toss with **2 tsp oil** and 2 tsp prepared glaze.



5. GLAZE THE PATTIES

Pour remaining glaze over patties. Simmer for 1-2 minutes, turning, or until glaze has thickened and patties are coated.



6. FINISH AND SERVE

Divide noodles among bowls. Top with fresh toppings and patties. Drizzle over remaining glaze and pan juices. Garnish with reserved spring onion green tops.

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