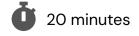


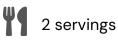




## Pork Banh Mi Noodle Bowl

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







# 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.

TOTAL FAT CARBOHYDRATES

59g

73g

#### FROM YOUR BOX

BEAN THREAD NOODLES	1 packet
PORK MINCE	500g
LIME	1
AIOLI MAYONNAISE	100g
ORIENTAL SLAW	250g
LEBANESE CUCUMBER	1
RED CHILLI	1
ROASTED PEANUTS	40g

#### FROM YOUR PANTRY

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

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

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



#### 1. COOK THE NOODLES

Bring a saucepan of water to a 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, 1 tbsp sweet chilli sauce and 1/2 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 with dressing to taste, garnish with **peanuts** and serve with lime wedges.



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