



Product Spotlight: Peanuts

Although peanuts have “nuts” in their name, they are legumes. Like peas and beans, they are edible seeds enclosed in a pod.



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.



20 minutes



2 servings



Pork

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.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	34g	42	28g

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 roll small meatballs, you can make larger meatballs or patties, or simply cook the pork mince in the pan with the 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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