

**Product Spotlight:
Red Chilli**

Chillies are rich in vitamin C and boost your metabolism, making you feel warm when you eat them. Don't forget to wash your hands well after preparing them!



Kaffir Lime Pork with Green Mango Salad

Fragrant kaffir lime pork meatball skewers served with a fun, fresh and vibrant green mango salad, fresh red chilli and crunchy peanuts.



30 minutes



2 servings



Pork

Skip it!

Skip threading the kaffir pork meatballs onto skewers if desired. Simply cook the meatballs in the frypan.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	59g	16g	81g

FROM YOUR BOX

RICE VERMICELLI NOODLES	1 packet
GARLIC CLOVE	1
LIME	1
KAFFIR LIME LEAVES	2
PORK MINCE	500g
LEBANESE CUCUMBER	1
GREEN MANGO	1
MINT	1 packet
ROASTED/SALTED PEANUTS	1 packet (40g)
RED CHILLI	1

FROM YOUR PANTRY

pepper, fish sauce (see notes), sugar, skewers

KEY UTENSILS

large frypan, saucepan

NOTES

Substitute fish sauce with soy sauce or tamari if desired.

When slicing the lime leaves, remove the stem first. Tightly roll the leaves and finely slice.



Scan the QR code to
submit a Google review!



1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles and cook according to packet instructions. Drain and rinse well with cold water to stop the cooking process.



2. MAKE THE DRESSING

Crush garlic clove. Add $\frac{1}{2}$ (reserve remaining for step 3) to a bowl along with lime zest and juice from $\frac{1}{2}$ lime (wedge remaining), **3 tsp fish sauce**, **1 $\frac{1}{2}$ tsp sugar** and **1 tbsp water**. Mix to combine.



3. PREPARE THE KAFFIR PORK

Crush remaining garlic. Thinly slice kaffir lime leaves (see notes). Add to a bowl along with pork mince, **3 tsp fish sauce** and **pepper**. Roll teaspoonful-sized balls and thread onto **skewers** (optional).



4. COOK THE PORK

Heat a frypan over medium-high heat. Add pork and cook for 6–8 minutes.



5. MAKE THE SALAD

Ribbon cucumber. Julienne mango. Finely chop mint (including any tender stems). Add to dressing bowl along with noodles. Toss to combine.



6. FINISH AND SERVE

Roughly chop peanuts and slice chilli. Serve kaffir pork tableside with salad. Garnish with peanuts and chilli.

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**

