

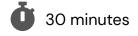


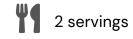


## Kaffir Lime Pork

### 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.







# 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.





#### 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 1/2 (reserve remaining for step 3) to a bowl along with lime zest and juice from 1/2 lime (wedge remaining), 3 tsp fish sauce, 1 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.





