

**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 Papaya Salad

Fragrant kaffir lime pork meatball skewers served with a fun, fresh and vibrant green papaya 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	1 double
PORK MINCE	500g
LEBANESE CUCUMBER	1
GREEN PAPAYA	1
MINT	1 packet
ROASTED/SALTED PEANUTS	40g
RED CHILLI	1

## FROM YOUR PANTRY

pepper, fish sauce, sugar, skewers

## KEY UTENSILS

large frypan, saucepan

## NOTES

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

Thinly slice **kaffir lime leaves** (see notes). Add to a bowl along with **pork mince**, remaining **garlic**, **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 **papaya**. 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.



Scan the QR code to  
submit a Google review!

**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**

