




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

 4 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
	32g	13g	49g

FROM YOUR BOX

RICE VERMICELLI NOODLES	2 packets
GARLIC CLOVES	2
LIME	1
KAFFIR LIME LEAVES	2 doubles
PORK MINCE	500g
LEBANESE CUCUMBERS	2
GREEN PAPAYA	1
MINT	1 packet
BEANSHOOTS	1 bag
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.



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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 1 garlic clove. Zest **lime**. Add to a bowl along with juice from 1/2 lime (wedge remaining), **1 tbsp fish sauce**, **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 **cucumbers**. Julienne **papaya**. Finely chop **mint** (including any tender stems). Add to dressing bowl with **bean shoots** and 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.

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