



Product Spotlight: Lemongrass

To prepare lemongrass peel away any dried-out layers, then bash the woody parts with a rolling pin to soften and help release some of the aromatic oils before chopping.



Vietnamese Grilled Pork Noodle Bowl

A vibrant dish featuring grilled lemongrass pork, crisp cucumber and carrot, and aromatic herbs over rice vermicelli noodles, finished with a punchy chilli-lime dressing and crunchy roasted peanuts.



35 minutes



4 servings



Pork

Switch it up!

You can serve this dish in lettuce cups for a crisp finish and to create fun meal to share at the table!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	33g	18g	66g

FROM YOUR BOX

THIN RICE VERMICELLI	300g
PORK STIR-FRY STRIPS	600g
LIME	1
LEMONGRASS STALK	1
GARLIC CLOVES	2
RED CHILLI	1
LEBANESE CUCUMBERS	2
CARROT	1
MINT	1 packet
CORIANDER	1 packet
ROASTED PEANUTS	1 packet

FROM YOUR PANTRY

oil for cooking, fish sauce, sugar (of choice)

KEY UTENSILS

frypan or hot plate, saucepan, small saucepan

NOTES

Use a small food processor to chop peanuts into a rough crumb.

Use coconut oil for extra fragrance. If using a griddle pan, melt 1 tbsp coconut oil and add to pork to coat before cooking. We used the flat side of a griddle pan to achieve the charred flavour. You could also use the BBQ.



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1. COOK THE NOODLES

Bring a saucepan of water to boil. Cook **noodles** in boiling water according to packet instructions or until al dente. Drain, rinse under cold water and set aside.



2. MARINATE THE PORK

Coat **pork strips** with **lime zest**, finely chopped **lemongrass**, 1 crushed garlic clove, **1 tbsp fish sauce**, and **2 tsp sugar**. Set aside to marinate.



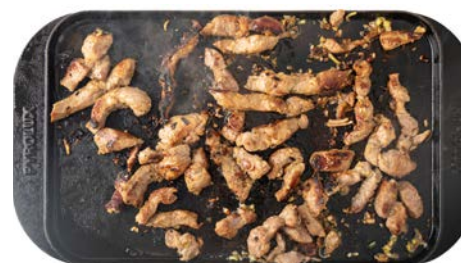
3. PREPARE THE DRESSING

Deseed and finely chop **chilli**. Add to a small saucepan along with 1 crushed garlic clove, **2 tbsp fish sauce**, **2 tbsp sugar** and **1/4 cup water**. Bring to simmer, take off heat and squeeze in 1/2 lime juice.



4. PREPARE THE TOPPINGS

Deseed and slice **cucumbers**, julienne or grate **carrot**. Pick **mint leaves**, chop **coriander** and **peanuts** (see notes). Wedge remaining **lime**.



5. COOK THE PORK

Heat a large frypan or hot plate pan over high heat with **oil** (see notes). Add **pork** and cook for 6–8 minutes until charred cooked through.



6. FINISH AND SERVE

Serve **noodles** with **grilled pork**, prepared **salad toppings** and **peanuts**. Spoon **dressing** over top to serve.

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