



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



4/6 servings



Pork

Switch it up!

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

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	44g	21g/25g	60g/78g

FROM YOUR BOX

	4 PERSON	6 PERSON
THIN RICE VERMICELLI	300g	2 x 300g
PORK STIR-FRY STRIPS	600g	600g + 300g
LIME	1	2
LEMONGRASS STALK	1	1
GARLIC CLOVES	2	3
RED CHILLI	1	1
LEBANESE CUCUMBERS	2	3
CARROT	1	2
MINT	1 packet	1 packet
CORIANDER	1 packet	1 packet
ROASTED PEANUTS	80g	80g + 60g

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.



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.

6P – coat **pork strips** with lime zest, chopped lemongrass, 2 crushed garlic cloves, 2 tbsp fish sauce and 3 tsp sugar.



3. PREPARE THE DRESSING

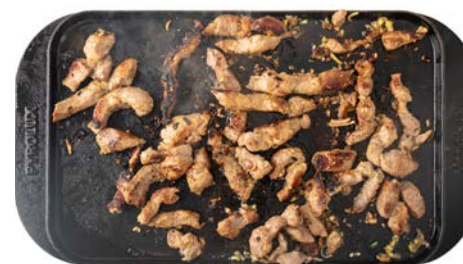
Deseed and finely chop **chilli**. Add to a small saucepan along with 1 crushed garlic clove, 2 tbsp fish sauce, 2 tbsp sugar and 1/4 cup water. Bring to simmer, take off heat and squeeze in 1/2 lime juice.

6P – use 1 crushed garlic clove, 3 tbsp fish sauce, 3 tbsp sugar and 1/3 cup water. Squeeze in juice from 1 lime.



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.

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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

