



DINNER TWIST  
LOCAL. HEALTHY. DELIVERED



## Pork Meatball Banh Mi

Pork meatballs served in soft rolls, topped with crunchy pickled vegetables. Finished with creamy aioli, this vibrant dish is perfect for a quick and satisfying meal.



30 minutes



4/6 servings



Pork

## FROM YOUR BOX

	4 PERSON	6 PERSON
CARROTS	2	3
LEBANESE CUCUMBER	1	2
PORK MINCE	500g	2 x 500g
GARLIC CLOVE	1	2
AIOLI	1 packet	2 packets
CORIANDER	1 packet	2 packets
LONG BREAD ROLLS	4	6

## FROM YOUR PANTRY

oil for cooking, salt and pepper, white vinegar, sugar, sweet chilli sauce

## NOTES

You can use these ingredients to create a fresh Vietnamese-style salad by tossing together the pickled vegetables, chopped coriander, and any extra veggies you have on hand, like mesclun leaves, shredded cabbage or radishes. Save the rolls for another meal.

Enhance your Banh Mi with sliced red chilli for a spicy kick, or sprinkle on some roasted peanuts for added crunch and texture! You can also add a squeeze of lime juice for a burst of freshness.

**No gluten option – bread rolls are replaced with GF Turkish rolls.**

## 1. PICKLE THE VEGETABLES

Julienne or ribbon the **carrots**. Slice **cucumber**. Toss in a bowl with **2 tbsp vinegar, 2 tsp sugar and 1/2 tsp salt**. Set aside.

**6P – toss in a bowl with 3 tbsp vinegar, 3 tsp sugar and 1 tsp salt.**

**TIP** *If you don't have white vinegar you can use apple cider or rice wine vinegar. We used white sugar.*

## 2. COOK THE MEATBALLS

Combine **pork mince** with **crushed garlic, salt and pepper** (see notes). Mix well, then form into **meatballs** using 1 tbsp measure. Heat a frypan over medium-high heat with **oil**. Cook **meatballs** for 10-12 minutes turning or until cooked through (see tip).

**TIP** *You can cook the meatballs in an air fryer or oven instead. Toast the bread rolls in the pan before cooking the meatballs if preferred.*

## 3. PREPARE THE FILLINGS

Combine **aioli** with **2 tbsp sweet chilli sauce**. Roughly chop **coriander**. Set aside.

**6P – combine aioli with 3-4 tbsp sweet chilli sauce.**

**TIP** *You can use sriracha or hot chilli sauce if preferred. You can add sliced red chilli or spring onions if you have some.*

## 4. FINISH AND SERVE

Slice open **bread rolls** lengthways. Spread with **sweet chilli aioli** and fill with even amounts of **pickled vegetables, meatballs** and **coriander**.

**TIP** *You can bring all the ingredients to the table for each person to assemble their own.*

**This recipe has simplified instructions to help lower your meal cost.**