



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Rice Noodles


Rice noodles come in all different thicknesses and shapes. They are available dried, frozen and fresh!



## 2 Vietnamese Pork Meatballs with Rice Noodles

Yummy noodle dish with easy-to-make pork meatballs, fresh salad veggies, peanuts and a Vietnamese style dressing.





 20 minutes

 2 servings

 Pork

2 April 2021

## FROM YOUR BOX

RICE NOODLES	1 packet (200g)
PORK MINCE 	300g
ASIAN DRESSING	3 tbsp *
BABY COS LETTUCE	1
PURPLE CARROT	1
BABY CUCUMBERS	1/2 punnet *
CORIANDER	1/2 packet *
PEANUTS	1 packet (30g)
 RED CURRY PASTE	1 tin
 COCONUT MILK	400ml
 BEAN SHOOTS	1 bag

\*Ingredient also used in another recipe

## FROM YOUR PANTRY

sesame oil (or other), salt, pepper, sweet chilli sauce. Veg option: soy sauce


## KEY UTENSILS

frypan, saucepan

## NOTES

In a hurry? Skip the meatball step and cook the mince as is with some sesame oil and seasonings as per recipe step.


**No pork option** – pork mince is replaced with chicken mince.

 **VEG OPTION** – Ingredients are replaced with vegetarian alternatives – follow the cooking instructions as directed.



### 1. COOK THE NOODLES


Bring a saucepan of water to the boil. Add noodles and cook until softened. Drain and rinse in cold water.

 **VEG OPTION** – Cook noodles as above. Heat another saucepan with 1/2 tbsp oil and 1 tbsp water over medium heat. Add curry paste (use 1/2 tin for a milder laksa) and cook for 1 minute.



### 2. MAKE THE MEATBALLS


Mix pork mince with 1/2 tbsp sweet chilli sauce, salt and pepper. Heat a large pan with oil over medium heat. Roll meatballs (we used 1/4 cup) and place straight in frypan (see notes). Cook for 6–8 minutes.

 **VEG OPTION** – Add coconut milk, 1 tin water and 1/2 tbsp soy sauce. Simmer for 10 minutes.



### 3. MAKE THE DRESSING


Combine 3 tbsp Asian dressing with 1 tbsp sweet chilli sauce and 1 tbsp water (add a little brown sugar or maple syrup to sweeten if you like). Set aside.

 **VEG OPTION** – Skip this step.



### 4. PREPARE FRESH INGREDIENTS

Shred cos lettuce, julienne (or grate) carrot, slice cucumbers and chop coriander. Arrange on a platter along with peanuts. Take to the table.

 **VEG OPTION** – Prepare as above, also adding bean shoots.



### 5. FINISH AND SERVE

Rinse noodles in water and toss with a little sesame oil to loosen. Serve in bowls with meatballs, veggies, peanuts and sauce.

 **VEG OPTION** – Season laksa to taste. Serve noodles in bowls and top with broth, fresh toppings and peanuts. Drizzle with Asian dressing 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 **0481 072 599** or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

