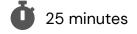




# 2 Thai Beef Meatballs

with Noodles

A fresh noodle salad with mint and a sweet chilli dressing, topped with beef meatballs and crunchy peanuts.





2 servings



# Speed it up!

For an even speedier dish you can cook the mince in the pan instead of rolling meatballs. You could also leave the mint leaves whole instead of slicing them.

### FROM YOUR BOX

RICE NOODLES	1 packet
BEEF MINCE	300g
BABY COS LETTUCE	1
MINT	1 bunch
CHERRY TOMATOES	1 bag (200g)
CARROT	1
PEANUTS	1 packet (40g)
FREE-RANGE EGGS	2-4
SNOW PEAS	1 bag (150g)

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil for cooking, soy sauce, sweet chilli sauce, rice wine or white wine vinegar, salt and pepper

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

You can use lime juice (instead of vinegar) and sesame oil in the dressing for extra flavour!

No beef option - beef mince is replaced with chicken mince. Cook mince in frypan with 1 tbsp sweet chilli sauce, salt and pepper for 8-10 minutes until cooked through.

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



#### 1. COOK THE NOODLES

Bring a saucepan of water to boil. Add noodles to boiling water and cook according to packet instructions until tender. Drain and rinse in cold water.



### 2. PREPARE THE MEATBALLS

Combine beef mince with 1 tbsp sweet chilli sauce, salt and pepper.

VEG OPTION - Bring a small saucepan of water to boil. Add eggs and cook for 6-7 minutes.



#### 3. COOK THE MEATBALLS

Heat a frypan over medium-high heat. Roll 1 tbsp size meatballs and add to pan as you go. Cook for 10 minutes, turning, until cooked through.



## 4. MAKE THE DRESSING

Meanwhile, whisk together 2 tbsp water, 2 tbsp soy sauce, 2 tbsp sweet chilli sauce, 1 tbsp vinegar and 1 tbsp oil in a bowl.



# 5. TOSS THE SALAD

Quarter baby cos and set aside. Roughly chop mint leaves, halve tomatoes, and ribbon carrot. Toss with cooked noodles and dressing.

**Solution** • Prepare salad as above. Trim, slice and add snow peas.



### 6. FINISH AND SERVE

Arrange baby cos in bowls with noodle salad and meatballs. Garnish with peanuts.

\*\* VEG OPTION - Divide baby cos and noodle salad among bowls. Peel and quarter eggs, place on top and garnish with peanuts.

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



