



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Peanuts

Although peanuts have “nut” in their name, they are actually legumes. Just like their relatives peas and beans, they are edible seeds enclosed in a pod.



1 Banh Mi with Sweet Chilli Meatballs

Banh Mi is a Vietnamese style savoury filled baguette. In this version, we are serving fresh wholemeal rolls with slaw, baked pork meatballs and sweet chilli mayonnaise.

 20 minutes

 4 servings

 Pork

3 September 2021

Banh Mi bowl

*Serve this dish as a bowl instead if you like.
Cook some white or brown rice and
assemble bowls with rice in the middle
surrounded with all the components,
drizzled with sweet chilli mayo.*

FROM YOUR BOX

PORK MINCE 	600g
ORIENTAL SLAW	1 bag (250g)
LEBANESE CUCUMBER	1
CORIANDER	1 packet
GREEN APPLE	1
WHOLEMEAL BREAD ROLLS	4-pack
GARLIC AIOLI	1 tub (100g)
PEANUTS	1 packet (40g)
 HALLOUMI	1 packet
 FREE-RANGE EGGS	6-pack

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil, oil for cooking, salt, pepper, sweet chilli sauce, soy sauce, 1 garlic clove, vinegar (white or red wine)

KEY UTENSILS

oven tray (frypan for vegetarian option)

NOTES

Make the meatballs to your desired size, just remember they may need to cook for longer if you choose to make them larger. Cook in a frypan if you prefer!

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

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

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



1. MIX THE PORK MINCE

Set oven to 220°C.

Combine pork mince with **1 tbsp sweet chilli sauce, 1 tbsp soy sauce, 1 crushed garlic clove and pepper** in a bowl.

 **VEG OPTION** – Slice halloumi and coat in soy sauce.



2. BAKE THE MEATBALLS

Using wet hands, form mince into 1 tbsp sized meatballs (see notes) and place on a lined oven tray. Drizzle with oil and bake for 10-12 minutes or until cooked through.

 **VEG OPTION** – Heat a frypan with oil over high heat. Cook halloumi until golden on both sides.



3. PREPARE THE SALAD

Toss the slaw with **1 1/2 tbsp vinegar, 1/2 tbsp olive oil and salt**.

Julienne or ribbon cucumber, chop coriander and thinly slice apple.

 **VEG OPTION** – Prepare as above. Reheat frypan (from halloumi) and cook eggs to your liking.



4. WARM THE ROLLS

Cut the bread rolls open through the middle and place in the oven for 3-4 minutes to warm.



5. MAKE THE SAUCE

In the meantime, mix aioli with **1/4 cup sweet chilli sauce**, set aside.



6. FINISH AND SERVE

Assemble banh mi with slaw, cucumber ribbons, apple and pork meatballs. Finish with coriander, peanuts and sweet chilli mayonnaise.

 **VEG OPTION** – Assemble as above with halloumi and fried eggs instead of meatballs.

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**

