



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

 4 servings

 Pork

2 April 2021

FROM YOUR BOX

| | |
|---|-----------------|
| RICE NOODLES | 1 packet (375g) |
| PORK MINCE  | 600g |
| ASIAN DRESSING | 3 tbsp * |
| BABY COS LETTUCE | 1 |
| PURPLE CARROTS | 2 |
| CORIANDER | 1/2 packet * |
| BEAN SHOOTS | 1 bag (250g) |
| PEANUTS | 1 packet (60g) |
|  RED CURRY PASTE | 1 tin |
|  COCONUT MILK | 400ml |
|  ENOKI MUSHROOMS | 1 sleeve |

*Ingredient also used in another recipe

FROM YOUR PANTRY

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


KEY UTENSILS

large 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 **tbsp sweet chilli sauce, salt and pepper**. Heat a large pan with **oil** over medium heat. Roll meatballs in frypan (see notes). Cook for 6–8 minutes.

 **VEG OPTION** – Add **coconut milk, 600ml water and 1 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) carrots and chop coriander. Arrange on a platter along with bean shoots and peanuts. Take to the table.

 **VEG OPTION** – Prepare as above, also adding trimmed enoki mushrooms.



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**

