

Vietnamese Pork Bun Cha & Popcorn Tofu

with Rice, Lettuce Cups & Sriracha Aioli

TASTE TOURS

Grab your meal kit with this number

16



White Rice



Red Radish



Cucumber



Baby Cos Lettuce



Spring Onion



Firm Tofu



Sweet Soy Seasoning



Pork Mince



Asian BBQ Seasoning



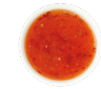
Fine Breadcrumbs



Cornflour



Ginger Lemongrass Paste



Sweet Chilli Sauce



Sriracha



Garlic Aioli



Mint

Prep in: 25-35 mins
Ready in: 45-55 mins

Vietnam is calling with these this pork bun cha delights. Translating to Vietnamese-style meatballs, you'll be tasting all of the transatlantic flavours in the popcorn tofu, lettuce cups, rice and sriracha aioli!

Pantry items

Olive Oil, Vinegar (White Wine or Rice Wine), Egg

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
water* (for the rice)	1¼ cups	2½ cups
white rice	1 medium packet	1 large packet
red radish	2	4
cucumber	1	2
vinegar* (white wine or rice wine)	¼ cup	½ cup
baby cos lettuce	½ head	1 head
spring onion	1 stem	2 stems
firm tofu	½ packet	1 packet
sweet soy seasoning	1 sachet	2 sachets
pork mince	1 medium packet	2 medium packets OR 1 large packet
Asian BBQ seasoning	1 sachet	2 sachets
egg*	1	2
fine breadcrumbs	1 medium packet	1 large packet
cornflour	1 medium sachet	1 large sachet
ginger lemongrass paste	1 packet	2 packets
sweet chilli sauce	1 small packet	1 medium packet
water* (for the glaze)	¼ cup	½ cup
sriracha	1 medium packet	2 medium packets
garlic aioli	1 medium packet	1 large packet
mint	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4823kJ (1152Cal)	675kJ (161Cal)
Protein (g)	58.8g	8.2g
Fat, total (g)	51g	7.1g
- saturated (g)	9g	1.3g
Carbohydrate (g)	109.4g	15.3g
- sugars (g)	20.3g	2.8g
Sodium (mg)	2236mg	313mg
Dietary Fibre (g)	31.5g	4.4g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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Cook the rice

1. Add the **water (for the rice)** to a medium saucepan and bring to the boil.
2. Rinse and drain **white rice**.
3. Add **rice**, stir, cover with a lid and reduce heat to low.
4. Cook for **10 minutes**, then remove pan from heat and keep covered until rice is tender and all the water is absorbed, **10 minutes**.

TIP: The rice will finish cooking in its own steam, so don't peek!



Cook the popcorn tofu

1. Add **cornflour** to bowl with tofu, toss to coat.
2. In a large frying pan, heat a generous drizzle of **olive oil** over medium-high heat.
3. When the oil is hot, shake off excess flour and cook **tofu**, turning occasionally, until golden, **5-7 minutes**. Transfer to a paper towel-lined plate.



Pickle the veggies

1. Meanwhile, thinly slice **red radish** and **cucumber** into rounds.
2. In a medium bowl, combine the **vinegar** and a good pinch of **sugar** and **salt**.
3. Add **radish** and **cucumber** to pickling liquid. Add enough **water** to just cover veggies. Set aside.

TIP: Slicing the veggies very thinly helps it pickle faster!



Cook the bun cha meatballs

1. Wipe out frying pan and return to medium-high heat with a drizzle of **olive oil**. Cook **meatballs**, turning, until browned and cooked through, **8-10 minutes** (cook in batches if your pan is getting crowded).
2. Remove pan from heat, then add **ginger lemongrass paste**, **sweet chilli sauce** and the **water (for the glaze)**, tossing to coat.



Get prepped

1. Trim ends of **baby cos lettuce** (see ingredients) and separate leaves. Thinly slice **spring onion**. Cut **firm tofu** (see ingredients) into 1cm pieces.
2. In a second medium bowl, combine **sweet soy seasoning**, a pinch of **pepper** and a drizzle of **olive oil**. Add **tofu**, tossing to coat.
3. In a large bowl, combine **pork mince**, **Asian BBQ seasoning**, the **egg** and **fine breadcrumbs**.
4. Using damp hands, roll heaped spoonfuls of **pork mixture** into small meatballs (4-5 per person). Transfer to a plate.



Serve up

1. Drain pickled veggies.
2. In a small bowl, combine **sriracha** and **garlic aioli**.
3. Bring everything to the table. Serve Vietnamese pork bun cha with rice, popcorn tofu, lettuce cups, pickled veggies and sriracha aioli.
4. Tear **mint** over tofu and top meatballs with spring onion to serve. Enjoy!

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