

Vietnamese Mini Pork Sausages & Rice

with Homemade Nuoc Cham & Cucumber Salad

SKILL UP

Grab your meal kit with this number

42



Jasmine Rice



Carrot



Cucumber



Lemon



Pork Mince



Fine Breadcrumbs



Asian BBQ Seasoning



Long Chilli (Optional)



Garlic



Fish Sauce & Rice Vinegar Mix



Mixed Salad Leaves



Sesame Dressing



Mint



Pork Mince



Beef Mince

Prep in: 25-35 mins
Ready in: 40-50 mins

Here to challenge your inner chefs, our new 'skill up' recipes will take you from zero to hero. Learn how to create sweet and savoury mini pork sausages with a honey glaze for a caramelised and moreish mouthful. Pair with a homemade, aromatic nuoc cham for a balanced and fragrant dipping sauce to really elevate your meal.

Pantry items

Olive Oil, Egg, Honey, White Sugar

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)	1 cup	2 cups
jasmine rice	1 medium packet	1 large packet
carrot	1	2
cucumber	1	2
lemon	½	1
pork mince	1 medium packet	2 medium packets OR 1 large packet
egg*	1	2
fine breadcrumbs	1 medium packet	1 large packet
Asian BBQ seasoning	1 sachet	2 sachets
honey*	½ tbs	1 tbs
long chilli 🌶️ (optional)	½	1
garlic	1 clove	2 cloves
fish sauce & rice vinegar mix	1 packet	2 packets
white sugar*	1 tsp	2 tsp
hot water*	2 tbs	¼ cup
mixed salad leaves	1 small packet	1 medium packet
sesame dressing	1 medium packet	2 medium packets
mint	½ packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3269kJ (781cal)	664kJ (135cal)
Protein (g)	37.6g	7.6g
Fat, total (g)	29g	5.9g
- saturated (g)	8.1g	1.6g
Carbohydrate (g)	89.5g	18.2g
- sugars (g)	17.6g	3.6g
Sodium (mg)	1788mg	363.4mg
Dietary Fibre (g)	23.4g	4.8g

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.

We're here to help!

Scan here if you have any questions or concerns

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Cook the rice

- In a medium saucepan, add the **water (for the rice)** and bring to the boil.
- Add **jasmine rice**, stir, cover with a lid and reduce heat to low.
- Cook for **10 minutes**, then remove the pan from heat and keep covered until rice is tender and water is absorbed, **10 minutes**.

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



Make the nuoc cham

- While pork is cooking, crush **long chilli** (if using) and **garlic** with a pestle and mortar, until it resembles a fine paste.
- Add **fish sauce & rice vinegar mix**, the **white sugar**, **hot water** and a generous squeeze of **lemon juice**. Stir until well combined.

TIP: Some like it hot, but if you don't, hold back on the chilli.

TIP: If you don't have a pestle and mortar, you can combine ingredients in a food processor or finely chop with a knife.

CUSTOM OPTIONS



DOUBLE PORK MINCE

Follow method above, cooking in batches if necessary.



Get prepped

- Meanwhile, using a vegetable peeler, peel **carrot** and **cucumber** into ribbons (stopping when you reach the seeds in the centre).
- Slice **lemon** into wedges.
- In a medium bowl, combine **pork mince**, the **egg**, **fine breadcrumbs**, **Asian BBQ seasoning** and a pinch of **pepper**.
- Using damp hands, roll **pork mixture** into mini sausages, about 6cm long and 3cm thick (3 per person).



Toss the salad

- In a second medium bowl, combine **cucumber** and **carrot ribbons**, **mixed salad leaves** and **sesame dressing**. Season to taste.



Cook the mini pork sausages

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **mini pork sausages**, gently turning, until browned and cooked through, **10-12 minutes** (cook in batches if your pan is getting crowded).
- Remove pan from heat, then add the **honey**, turning **sausages** to coat.



Serve up

- Divide rice and cucumber salad between bowls.
- Top with Vietnamese mini pork sausages.
- Tear over **mint** (see ingredients).
- Serve with homemade nuoc cham. Enjoy!



SWAP TO BEEF MINCE

Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

