

# Vietnamese Mini Pork Sausages & Rice

with Homemade Nuoc Cham & Cucumber Salad

SKILL UP

















Fine Breadcrumbs





Seasoning

Long Chilli (Optional)





Fish Sauce & Rice Vinegar Mix







Mixed Salad

Sesame Dressing







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**

	0 D	4.5
	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	1/2	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)	1/2	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	½ 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**

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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.



#### 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!



# 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).



# 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.



### 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.



## Toss the salad

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



# Serve up

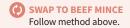
- · Divide rice and cucumber salad between bowls.
- Top with Vietnamese mini pork sausages.
- Tear over mint (see ingredients).
- · Serve with homemade nuoc cham. Enjoy!











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

