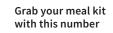


Vietnamese Mini Pork Sausages & Rice

with Homemade Nuoc Cham & Cucumber Salad

SKILL UP























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

	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	1/4 cup
mixed salad leaves	1 small packet	1 medium packet
sesame dressing	1 medium packet	2 medium packets
mint	1 packet	1 packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3236kJ (773cal)	662kJ (135cal)
Protein (g)	37.6g	7.7g
Fat, total (g)	28.9g	5.9g
- saturated (g)	8g	1.6g
Carbohydrate (g)	87.9g	18g
- sugars (g)	16.4g	3.4g
Sodium (mg)	1579mg	322.9mg
Dietary Fibre (g)	23.3g	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.



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 (2 tbs for 2 people / ¼ cup for 4 people) 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, mixed salad leaves and sesame dressing. Season to taste.



Finish & serve

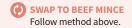
- · Divide rice and cucumber salad between bowls.
- Top with Vietnamese mini pork sausages.
- · Tear over mint leaves.
- · Serve with homemade nuoc cham. Enjoy!







Follow method above, cooking in batches if necessary.



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

