



Red Curry Pork Meatballs

with Slaw, Coconut Sauce & Peanuts

Grab your Meal Kit with this symbol



Garlic



Makrut Lime Leaves



Baby Spinach Leaves



Thai Red Curry Paste



Fine Breadcrumbs



Coconut Milk



Crushed Peanuts



Pork Mince

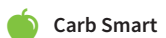


Slaw Mix

Recipe Update

Unfortunately, this week's green curry paste was in short supply, so we've replaced it with red curry paste. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

Prep in: 20-30 mins
Ready in: 30-40 mins



Give juicy pork meatballs a Thai twist by spiking them with red curry paste. Make it a dish that gets a stamp of approval from the carb conscious by serving over a simple slaw instead of rice. Bring it all together with a silky coconut sauce, infused with citrusy makrut lime to cut the richness.

Pantry items

Olive Oil, White Wine Vinegar, Soy Sauce, Brown Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

| | 2 People | 4 People |
|----------------------------|-----------------|-----------------|
| olive oil* | refer to method | refer to method |
| garlic | 3 cloves | 6 cloves |
| makrut lime leaves | 2 leaves | 4 leaves |
| baby spinach leaves | 1 medium bag | 1 large bag |
| pork mince | 1 small packet | 1 medium packet |
| fine breadcrumbs | 1 medium packet | 1 large packet |
| Thai red curry paste | ½ tin | 1 tin |
| slaw mix | 1 small bag | 1 large bag |
| white wine vinegar* | drizzle | drizzle |
| coconut milk | 1 medium tin | 2 medium tins |
| soy sauce* | ½ tbs | 1 tbs |
| brown sugar* | 1 tsp | 2 tsp |
| crushed peanuts | 1 medium packet | 1 large packet |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 2408kJ (576Cal) | 637kJ (152Cal) |
| Protein (g) | 30.5g | 8.1g |
| Fat, total (g) | 39.7g | 10.5g |
| - saturated (g) | 19.5g | 5.2g |
| Carbohydrate (g) | 21.7g | 5.7g |
| - sugars (g) | 9.3g | 2.5g |
| Sodium (mg) | 1078mg | 285mg |

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.



Get prepped

- Finely chop **garlic**. Remove centre veins from **makrut lime leaves**, then very finely chop. Roughly chop **baby spinach leaves**.

TIP: The makrut lime leaves are fibrous so you want to cut them into very small pieces!



Make the slaw

- While meatballs are cooking, combine **slaw mix**, **baby spinach** and a drizzle of **white wine vinegar** and **olive oil** in a large bowl. Season to taste.



Make the meatballs

- **SPICY!** You may find the curry paste hot! Add less if you're sensitive to heat. In a medium bowl, combine **pork mince**, **fine breadcrumbs**, a pinch of **salt**, 1/2 the **garlic** and 1/2 the **Thai red curry paste** (see ingredients).
- Using damp hands, roll heaped spoonfuls of **pork mixture** into small meatballs (4-5 per person). Transfer to a plate.



Make the sauce

- **SPICY!** You may find the curry paste hot! Add less if you're sensitive to heat. Wipe out frying pan and return to medium heat with a drizzle of **olive oil**. Cook **makrut lime** and remaining **garlic** until fragrant, **1 minute**.
- Add remaining **Thai red curry paste** and cook until fragrant, **1 minute**.
- Stir in **coconut milk**, the **soy sauce** and **brown sugar**. Simmer until slightly reduced, **1-2 minutes**.



Cook the meatballs

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **meatballs**, turning, until browned and cooked through, **8-10 minutes** (cook in batches if your pan is getting crowded).
- Transfer to a plate and cover to keep warm.



Serve up

- Divide slaw between bowls. Top with red curry pork meatballs and coconut sauce.
- Sprinkle with **crushed peanuts** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns
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