



STICKY PORK MEATBALLS

with Warm Rice Noodle & Snow Pea Toss



Add the flavours of Asia to meatballs



Pork Mince



Garlic



Spring Onion



Kecap Manis



Rice Stick Noodles



Snow Peas



Long Red Chilli (Optional)



Roasted Cashews



Coriander



Carrot

Pantry Staples: Olive Oil, Soy Sauce, Fish Sauce

Hands-on: **20** mins
Ready in: **25** mins
Spicy (optional long red chilli)

Sticky and sweet kecap manis is just the thing for these Asian pork meatballs. We've kept the rest of your bowl packed full of fresh flavours, with spring onion, snow peas and coriander. The crowning jewel of these rice noodles is roasted cashew nuts, adding a perfect crunch to this easy weeknight stunner.

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them!! You will need: **kettle, chef's knife, chopping board, garlic crusher, medium bowl, two plates, large bowl, colander, measuring cup, medium frying pan** and **aluminium foil**.



1 GET PREPPED

Bring a full kettle of water to the boil. Finely slice the **spring onion**. Peel and crush the **garlic**. Trim the ends of the **snow peas** and finely slice. Cut the **carrot** (unpeeled) into thin matchsticks. Finely slice the **long red chilli** (if using). Pick the **coriander** leaves.



2 MAKE THE MEATBALLS

In a medium bowl, combine the **pork mince, spring onion, 1/2 of the garlic** and **1/4 of the kecap manis**. Season with a **pinch of salt and pepper**. Take **1 tbs** of the **pork mixture** and shape into a meatball. Set aside on a plate and repeat with the remaining mixture. **TIP:** The mixture should make around 4-5 meatballs per person.



3 COOK THE NOODLES

Add the **rice stick noodles** (use suggested amount) to a large bowl and cover with boiling water. **Note:** Be sure to add the correct amount of noodles in order for your dish to be perfectly balanced, just the way we planned it! Soak for **6-8 minutes**, or until tender. In the **last 2 minutes** of noodle cooking time, add the **snow peas and carrot**. Reserve **1/4 cup of cooking water**, then drain and return the noodles, snow peas and carrot to the bowl.



4 COOK THE MEATBALLS

While the noodles are cooking, heat a **drizzle of olive oil** in a medium frying pan over a medium high heat. Add the **pork meatballs** and cook for **8-10 minutes**, turning regularly, or until browned and cooked through. Set aside on a plate and cover with foil to keep warm.



5 MAKE THE DRESSING

Return the same pan to a medium heat and add another **drizzle of olive oil**. Add the **long red chilli** (if using) and cook for **1-2 minutes**. **TIP:** Some like it hot but if you don't, just hold back on the chilli. Add the **remaining garlic** and cook for **1 minute**, or until fragrant. Add the **roasted cashews** and cook, stirring, for **2 minutes**, or until golden. Add the **fish sauce, remaining kecap manis, soy sauce** and **reserved cooking water** and stir to combine.



6 SERVE UP

Divide the rice noodles and vegetables between bowls and top with the pork meatballs and coriander. Drizzle over the kecap manis dressing.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
spring onion	1 bunch	1 bunch
garlic	2 cloves	4 cloves
snow peas	1 bag	1 bag
carrot	1	2
long red chilli (optional)	1	2
coriander	1 bunch	1 bunch
pork mince	1 packet	1 packet
kecap manis	1 sachet (2 tbs)	2 sachets (4 tbs)
rice stick noodles (use suggested amount)	1/3 packet (125 g)	2/3 packet (250 g)
roasted cashews	1 packet (1/4 cup)	2 packets (1/2 cup)
fish sauce*	1 tbs	2 tbs
soy sauce*	1 tbs	2 tbs

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3040kJ (727Cal)	719kJ (172Cal)
Protein (g)	41.6g	9.8g
Fat, total (g)	26.6g	6.3g
- saturated (g)	6.7g	1.6g
Carbohydrate (g)	77.1g	18.2g
- sugars (g)	22.1g	5.2g
Sodium (g)	714mg	169mg

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