



# Thai Sweet Chilli Glazed Rissoles

with Sesame Fries & Slaw

Grab your Meal Kit with this symbol



Potato



Mixed Sesame Seeds



Lemon



Garlic



Ginger



Mint



Sweet Chilli Sauce



Pork Mince



Fine Breadcrumbs



Garlic Aioli



Slaw Mix

Hands-on: 20-30 mins  
Ready in: 20-30 mins

We're big fans of glazing pork rissoles and this Thai version, with sweet chilli sauce and zesty lemon, is one of our best yet. Add a side of sesame fries and creamy slaw, and you've got a dinner that's all kinds of delicious.

### Pantry items

Olive Oil, Soy Sauce, Egg

## 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

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
mixed sesame seeds	1 sachet	2 sachets
lemon	½	1
garlic	1 clove	2 cloves
ginger	2 knobs	4 knobs
mint	1 bunch	1 bunch
sweet chilli sauce	1 packet (50g)	1 packet (100g)
soy sauce*	1 tsp	2 tsp
pork mince	1 small packet	1 medium packet
fine breadcrumbs	1 packet	2 packets
egg*	1	2
salt*	¼ tsp	½ tsp
garlic aioli	1 packet (50g)	1 packet (100g)
slaw mix	1 bag (150g)	1 bag (300g)

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	3155kJ (754Cal)	560kJ (133Cal)
Protein (g)	37.5g	6.7g
Fat, total (g)	42.3g	7.5g
- saturated (g)	8.2g	1.5g
Carbohydrate (g)	51.4g	9.1g
- sugars (g)	16.5g	2.9g
Sodium (mg)	899mg	160mg

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## 1. Bake the sesame fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Place the fries to an oven tray lined with baking paper. Sprinkle over the **mixed sesame seeds**, season with **salt** and **pepper** and **drizzle** with **olive oil**. Toss to coat, then bake until tender, **25-30 minutes**.

**TIP:** Cut the potatoes to the correct size so they cook in the allocated time.



## 2. Get prepped

While the fries are baking, zest the **lemon** to get a **generous pinch**, then slice into wedges. Finely grate the **garlic** (or use a garlic press) and **ginger**. Pick and thinly slice the **mint** leaves. In a medium bowl, combine the **sweet chilli sauce**, **lemon zest** and **soy sauce**.



## 3. Make the rissoles

In a second medium bowl, combine the **pork mince**, **garlic**, **ginger**, **mint** (reserve a pinch for garnish), **fine breadcrumbs**, **egg**, a **squeeze** of **lemon juice** and the **salt**. Using damp hands, shape heaped tablespoons of the mixture into balls then flatten to make 2cm-thick rissoles and transfer to a plate. You should get 5-6 rissoles per person.



## 4. Cook the rissoles

In a large frying pan, heat a **drizzle** of **olive oil** over a medium-high heat. Add the rissoles and cook until browned and cooked through, **3-4 minutes** each side. Remove the pan from the heat and add the **sweet chilli mixture**. Turn the rissoles to coat in the glaze. Add **water (1 tbs for 2 people / 2 tbs for 4 people)** to the pan and stir to combine.

**TIP:** The water helps make the glaze saucy and pourable!



## 5. Make the slaw

In a medium bowl, combine the **garlic aioli** and a **good squeeze** of **lemon juice**. Add the **slaw mix** to the dressing and toss to coat. Season to taste.



## 6. Serve up

Divide the sesame fries between plates and serve with the slaw and the Thai rissoles. Spoon over any remaining glaze. Garnish with the remaining mint and lemon wedges.

**Enjoy!**