



Thai Sweet Chilli Pork Rissoles

with Sesame Fries & Slaw

Grab your Meal Kit with this symbol



Potato



Mixed Sesame Seeds



Lemon



Garlic



Ginger Lemongrass Paste



Oyster Sauce



Mint



Sweet Chilli Sauce



Pork Mince



Fine Breadcrumbs



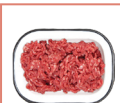
Garlic Aioli



Japanese Dressing



Slaw Mix



Beef Mince

Hands-on: 30-40 mins
Ready in: 35-45 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.



CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Soy Sauce

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 medium sachet	1 large sachet
lemon	½	1
garlic	1 clove	2 cloves
ginger		
lemongrass paste	1 packet	2 packets
oyster sauce	1 packet (50g)	1 packet (100g)
mint	1 bag	1 bag
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 medium packet	1 large packet
garlic aioli	1 packet (50g)	1 packet (100g)
Japanese dressing	1 packet	2 packets
slaw mix	1 bag (150g)	1 bag (300g)
beef mince**	1 small packet	1 medium packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3512kJ (839Cal)	620kJ (148Cal)
Protein (g)	34.9g	6.2g
Fat, total (g)	48g	8.5g
- saturated (g)	8.1g	1.4g
Carbohydrate (g)	63.9g	11.3g
- sugars (g)	24.7g	4.4g
Sodium (mg)	2082mg	367mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3495kJ (835Cal)	617kJ (147Cal)
Protein (g)	38.5g	6.8g
Fat, total (g)	45.8g	8.1g
- saturated (g)	7.8g	1.4g
Carbohydrate (g)	63.9g	11.3g
- sugars (g)	24.7g	4.4g
Sodium (mg)	2095mg	370mg

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.

If you have any questions or concerns, please visit hellofresh.com.au/contact

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Bake the sesame fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into fries and place on a lined oven tray. Sprinkle with the **mixed sesame seeds**, season with **salt** and drizzle with **olive oil**. Toss to coat, then bake until tender, **20-25 minutes**.



Get prepped

While the fries are baking, zest the **lemon** to get a generous pinch, then slice into wedges. Finely chop the **garlic**. Pick and thinly slice the **mint** leaves. In a small bowl, combine the **sweet chilli sauce**, **lemon zest**, **soy sauce** and a dash of **water**.



Make the rissoles

In a medium bowl, combine the **pork mince**, **garlic**, **ginger lemongrass paste**, **oyster sauce**, **fine breadcrumbs**, and a squeeze of **lemon juice**. Using damp hands, shape heaped tablespoons of the mixture into balls then flatten to make 2cm-thick rissoles. Transfer to a plate. You should get 4-5 rissoles per person.

CUSTOM RECIPE

If you've swapped to beef mince, prepare the beef mince as above.



Cook the rissoles

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **rissoles** 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.



Make the slaw

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



Serve up

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

Enjoy!