



# Thai Sweet Chilli Pork Rissoles

with Wedges & Slaw

Grab your Meal Kit with this symbol



Potato



Lemon



Garlic



Mint



Sweet Chilli Sauce



Pork Mince



Ginger Lemongrass Paste



Oyster Sauce



Fine Breadcrumbs



Garlic Aioli



Japanese Dressing



Slaw Mix

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 homemade wedges and creamy slaw, and you've got a dinner that's all kinds of delicious.

### 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
lemon	½	1
garlic	1 clove	2 cloves
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
ginger lemongrass paste	1 packet	2 packets
oyster sauce	1 packet (50g)	1 packet (100g)
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 small bag	1 large bag

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3165kJ (756Cal)	571kJ (136Cal)
Protein (g)	33.5g	6g
Fat, total (g)	39.6g	7.1g
- saturated (g)	6.9g	1.2g
Carbohydrate (g)	64.4g	11.6g
- sugars (g)	24.5g	4.4g
Sodium (mg)	1971mg	356mg

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



### Bake the wedges

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into thin wedges. Place on a lined oven tray. Season with **salt** and drizzle with **olive oil**. Toss to coat, then bake until tender, **25-30 minutes**.



### Get prepped

While the wedges 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.



### 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. Add the **sweet chilli mixture**, turning the rissoles to coat.



### 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**. Season with **salt** and **pepper**, then toss to coat.



### Serve up

Divide the Thai sweet chilli glazed rissoles, wedges and slaw between plates. Spoon over any remaining glaze. Serve with any remaining lemon wedges.

Enjoy!

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