

Webfid00244hero aromaticthaimeatballs 178

Aromatic Thai Meatballs

with Vermicelli Noodle Salad



20-30min



4 Portions

Light and fresh, this stunning Thai salad is full of beautifully balanced flavours and textures, with noodles, fresh veggies and herbs and zesty dressing. Better yet, it's topped with seriously tasty meatballs, turning this dish into a ten out of ten winner.

What we send

- long red chilli, garlic clove, coriander, shallot
- lime
- free-range pork mince
- sesame oil ¹¹
- fish sauce ⁴
- roma tomato
- Lebanese cucumber
- carrot
- vermicelli rice noodles

What you'll require

- salt
- vegetable oil

Utensils

- Kettle
- large frypan
- sieve

- Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

If your kids aren't keen on coriander and can taste it even when it's hidden, either leave it out of the meatballs completely or form half the balls, before adding the coriander to the remaining mix.

Allergens

Fish (4), Sesame (11). May contain traces of other allergens.

Nutrition per serving

Energy 500.0kcal, Fat 10.7g, Proteins 39.9g, Carbs 57.9g



1. Prepare ingredients

Bring a kettle to the boil for the noodles. Finely chop the **shallot** and **garlic**. Pick the **coriander** leaves. Reserve half of the leaves for garnish and finely chop the remaining leaves.



2. Make meatballs

Combine the **pork mince, shallot, garlic, chopped coriander** (see cooking tip), 2 tsp of **fish sauce**, a pinch of **salt** and half of the **sesame oil**. Form into 16 meatballs about the size of golf balls and flatten slightly.



3. Prepare noodles

Place the **noodles** in a large heatproof bowl and cover with boiling water. Stand for 3 mins or until softened. Drain well, then rinse under warm water to prevent the noodles sticking together. Transfer to a large bowl. Using scissors, cut the noodles into shorter lengths.



4. Cook meatballs

Meanwhile, heat 2 tsp **vegetable oil** in a large frypan over medium heat. Cook the **meatballs** in batches if necessary, for 12 mins, turning until light golden and cooked through.



5. Prepare salad vegetables

Meanwhile, finely chop the **tomatoes** and **cucumbers**. Cut or shred the **carrots** into thin matchsticks. Juice the **lime**. Deseed the **chilli** and finely chop.



6. Get ready to serve

Add 2 tsp **vegetable oil, lime juice, remaining sesame oil, fish sauce** and a pinch of **sugar** to the **noodles**, adding the **chilli**, if desired (or serve separately for the adults). Toss to combine. Add **tomato, cucumber** and **carrots** and gently toss. Serve **meatballs** on top of the noodle salad, garnished with the reserved **coriander** leaves.