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Pork Meatballs

with Vermicelli and Sticky Sauce



20-30min



4 Portions

Serve your family a generous bowlful of noodles and meatballs, and be certain that they will love the Asian-inspired flavours, while enjoying a good portion of veggies. Easy to prepare, the meatballs are baked with a beautiful marinade which is then also added to the noodles, coating them in the sweet-savoury glaze. Delicious!

What we send

- vermicelli noodles
- red capsicum
- green beans
- 2 garlic cloves, ginger and coriander
- carrot
- fish sauce ⁴
- lime
- Asian-style pork mince ^{4,6,11}

What you'll require

- Australian honey
- soy sauce ⁶
- vegetable oil

Utensils

- 1.2L ovenproof dish
- Colander
- grater
- Kettle
- wok or deep frying pan

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

Cooking tip

If some of your family don't like coriander, leave it out of the noodles and scatter over at the end for those who like it.

Allergens

Fish (4), Soy (6), Sesame (11). May contain traces of other allergens.

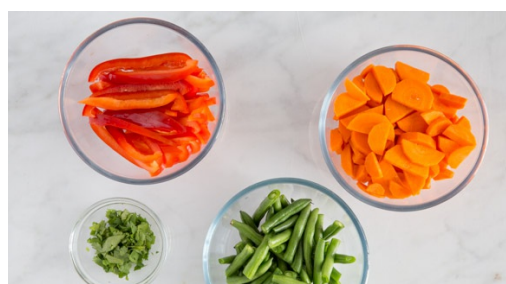
Nutrition per serving

Energy 570.0kcal, Fat 12.8g, Proteins 39.0g, Carbs 70.9g



1. Prepare meatballs

Preheat oven to 180C. Finely grate **ginger**. Finely chop **garlic**. Place the **pork mince**, ginger and half the garlic in a bowl with 1 tbs **soy sauce**. Combine well. Form into about 20 small meatballs. Zest and juice the **lime**. In a small bowl combine the **lime zest**, 1½ tbs **lime juice**, **fish sauce**, 1½ tbs **soy sauce** and 1 tbs **honey**. Bring a kettle to the boil.



4. Prepare vegetables

Cut **carrots** in half lengthwise, then cut into 0.5cm semi-circles. Trim ends of **beans** and cut in half. Cut **capsicum** into thin strips, discarding seeds and membrane. Pick the **coriander** leaves (discard stems) and coarsely chop.



2. Cook meatballs

Heat 1 tbs **oil** in a wok over medium-high heat. Stir-fry **meatballs** in 2 batches for 2-3 mins until starting to brown. Transfer to an ovenproof dish and pour over the sauce. Cover and bake for 10 mins or until cooked through, being careful not to overcook the meatballs.



5. Cook vegetables

Heat 1 tbs **oil** in the wok over medium heat. Add the remaining **garlic** and stir-fry for 30 secs. Add **carrots** and 1 tbs water and stir-fry for 3 mins. Add **capsicum** and stir-fry for 2 mins. Add the **beans** and stir-fry for 2 mins.



3. Soften noodles

Meanwhile, place the **noodles** in a large heatproof bowl and cover with boiling water. Set aside to soften for 2-3 mins. Drain and return to the bowl. Using scissors, cut into shorter lengths.



6. Get ready to serve

Add **noodles** to the pan with the **marinade** from the **meatballs** and half the **coriander** (see cooking tip), and toss to combine. Divide noodles between bowls and top with the meatballs, sauce and remaining coriander.