



Vietnamese Pork Balls

in Lettuce Wraps



30-40min



2 Portions

These san choy bau-like parcels get a Vietnamese accent with the help of a few classic ingredients, such as ginger, cinnamon, lemongrass, mint and chilli. The pork mixture can be marinated up to a day ahead, so pop them in the fridge in an airtight container the night before.

What we send

- 1 birds eye chilli, 1 garlic clove, ginger, mint and 1 lemongrass stick
- fish sauce 4
- baby cos lettuce
- spice mix
- jasmine rice
- panko breadcrumbs 1
- free-range pork mince
- carrot

What you'll require

- sugar
- vegetable oil
- white vinegar

Utensils

- grater
 - large frypan
 - medium saucepan
 - sieve
 - small saucepan
- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Fish (4). May contain traces of other allergens.

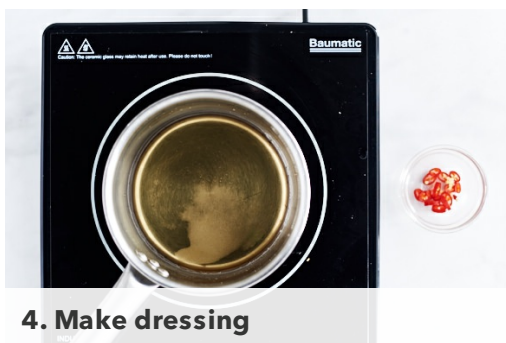
Nutrition per serving

Energy 730.0kcal, Fat 21.8g, Proteins 41.1g, Carbs 89.0g



1. Cook rice

Rinse the **rice** well. Place in a medium saucepan with 250ml (1 cup) water. Bring to the boil, reduce heat to low and cook for 12 mins or until tender and water has absorbed. Turn off the heat and stand, covered, for 15 mins, then fluff up with a fork.



4. Make dressing

Meanwhile, place 1 tbs **white vinegar**, 2 tbs **sugar**, 2 tbs **fish sauce** and 4 tbs water in a small saucepan and heat gently until the sugar dissolves. Remove from the heat and set aside to cool. Thinly slice the **chilli** (deseed for less heat) and add to the **dressing**.



2. Prepare ingredients

Meanwhile, trim the **lemongrass stalk** to about 15cm, peel away the thick outer layers to reveal the pale inner stalk and then chop very finely. Crush or finely chop the **garlic**. Peel and finely grate the **ginger**. Pick the **mint** leaves (discard stems) and coarsely shred. Thinly slice the **carrots**.



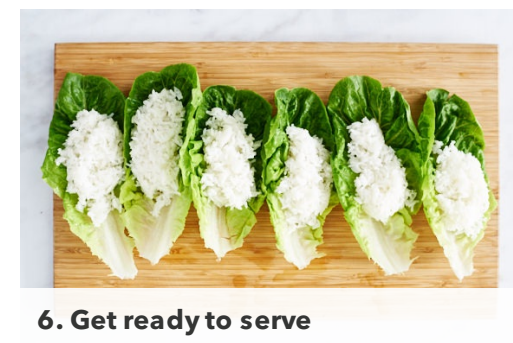
5. Cook pork

Form the **mince** into 10 small balls. Heat 2 tbs **oil** in a large frypan over medium heat and cook the **pork balls**, stirring, for 6-8 mins until evenly browned and cooked through. Rest for 5 mins.



3. Prepare pork

Place the **pork mince** and **breadcrumbs** in a bowl and mix in 2 tsp **spice mix**, **lemongrass**, **garlic**, **ginger** and 1 tbs **fish sauce**. Set aside to marinate for 10 mins.



6. Get ready to serve

Meanwhile, separate the **large lettuce leaves** and fill with **rice**. Shred the remaining leaves and place over the rice. Top with the **pork balls** and serve drizzled with **dressing**, **carrot** and **mint**.