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Asian Pork Patties

with Stir-Fried Vegetables



30-40min



4 Portions

With a perfect balance of flavour and texture, this Asian-inspired dish is a real crowd pleaser. First up, you have the easy pork patties, cooked to perfection under the grill, with a beautiful glazed finish. Then, the vermicelli noodles, always a favourite! And balancing it all are the tasty stir-fried veggies, ready in a jiffy and finished with more of that tasty sauce. Dig in!

What we send

- baby bok choy
- sauce mix
- 1 lemongrass stalk, 2 garlic cloves, ginger and coriander
- green beans
- carrots
- vermicelli rice noodles
- pork mince
- panko breadcrumbs ¹

What you'll require

- sea salt and pepper
- vegetable oil

Utensils

- foil
 - grater
 - Kettle
 - oven tray
 - pastry brush
 - sieve
 - wok or deep frying pan
- Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

If preferred, leave noodles out and serve separately.

Allergens

Gluten (1). May contain traces of other allergens.

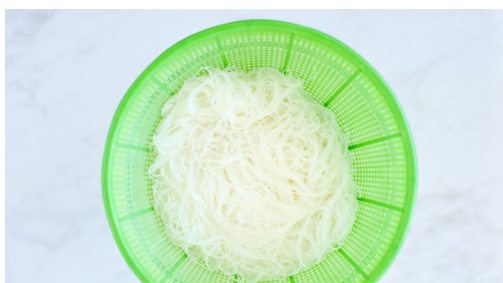
Nutrition per serving

Energy 590.0kcal, Fat 16.6g, Proteins 40.5g, Carbs 66.4g



1. Prepare ingredients

Reserve a few **coriander** sprigs for garnish, then finely chop remaining stems and leaves. Cut the white part of **lemongrass** stalk, peel off and discard the tough outer layers. Finely chop. Peel and finely grate the **ginger**. Finely chop the **garlic**.



4. Prepare noodles

Meanwhile, place the **noodles** in a large heatproof bowl and cover with boiling water. Leave to soften for 3-4 mins, separating the noodles with a fork occasionally. Drain and rinse under hot water to prevent noodles sticking together.



2. Shape patties

Place the **garlic, ginger, lemongrass, breadcrumbs** and **chopped coriander** in a large bowl with the **pork mince**. Season with **salt and pepper**, if desired, then combine thoroughly. Form mixture into 12 balls, then flatten to about 1cm thick. Line a tray with foil and spray or lightly brush with **oil**. Place patties on tray and spray or lightly brush with oil.



5. Prepare vegetables

Cut **carrots** into thin matchsticks. Trim ends of **beans** and cut into 2-3cm lengths. Trim end of **bok choy**, then shred stalks and leaves, keeping the leaves and stalks separate.



3. Grill patties

Preheat oven grill to medium and adjust tray so that patties will fit under grill with little space to spare. Bring a kettle to the boil. Cook **patties** under grill for 5 mins then turn and brush with half the **sauce mix**. Cook for another 3-5 mins until just cooked through (cooking time will depend on your oven grill).



6. Stir-fry vegetables

Heat 1 tbs **oil** in a wok over medium-high heat. Stir-fry **carrots** with 1 tbs water for 2 mins. Add **beans** and **bok choy stalks** and stir-fry for 1 min. Add **bok choy leaves** and 1 tbs water and stir-fry for 1 min. Toss through remaining **sauce mix, noodles** (see cooking tip) and 1 tbs water. Divide between bowls and top with **patties**. Garnish with reserved **coriander**.