



Lemongrass Pork Meatballs

with Nam Jim Noodles



30-40min



2 Portions

Starring Thailand's signature dressing, this noodle salad beautifully balances sweet, sour, salty and herbaceous flavours. Toss the fragrant meatballs, crisp vegetables and egg noodles together for a satisfying spring dinner.

What we send

- egg noodles ^{1,3}
- free-range pork mince
- ginger, lemongrass, long green chilli, coriander, garlic
- lime, carrots, Lebanese cucumbers
- panko breadcrumbs ¹
- fish sauce ⁴

What you'll require

- soy sauce ⁶
- sugar
- vegetable oil

Utensils

- baking paper
- large frypan
- medium saucepan
- oven tray

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

Cooking tip

If you have a julienne peeler, you can use it to cut the carrots into thin strips.

Allergens

Gluten (1), Egg (3), Fish (4), Soy (6).
May contain traces of other allergens.

Nutrition per serving

Energy 760.0kcal, Fat 15.8g, Proteins 52.0g, Carbs 97.6g



1. Prepare meatballs

Preheat the oven to 200C. Peel and finely grate the **ginger**. Finely grate the **lime** rind and juice the lime. Trim the **lemongrass**, then finely grate the pale part only. Put the **pork, breadcrumbs, ginger, lime zest, lemongrass** and **soy sauce** in a large bowl. Using your hands, mix well to combine. Shape the mixture into 10 small balls.



4. Prepare vegetables

While the meatballs are cooking, peel the **carrots**, then cut into long thin strips (see cooking tip). Halve the **cucumbers** lengthwise, then using a teaspoon, scoop out the seeds. Thinly slice the **cucumbers** on an angle.



2. Make dressing

Finely chop the **chilli**, removing the seeds for less heat if desired. Crush or finely chop the **garlic**. Finely chop the **coriander**, including the stems, keeping the leaves and stems separate. Combine the **chilli, garlic, coriander stems, lime juice, sugar** and **1 ½ tbs fish sauce** in a small bowl, stirring until the sugar dissolves.



5. Cook noodles

Cook **three-quarters of the noodles** (reserving remainder for another use) in the pan of boiling water for 3-4 mins until al dente. Drain, then refresh the **noodles** in a colander.



3. Cook meatballs

Line an oven tray with baking paper. Heat the **oil** in a large frypan over medium heat. Add the meatballs and cook, turning regularly, for 8-10 mins until evenly browned. Transfer to the lined tray and cook in the oven for a further 5-8 mins until cooked through. Meanwhile, bring a medium saucepan of water to the boil for the noodles.



6. Get ready to serve

Put the **noodles** in a bowl with the **carrot** and **half the dressing**, then toss to combine. Divide among bowls. Top with the meatballs and **cucumber**. Drizzle with the **remaining dressing** and scatter over the **coriander leaves** to serve.