



## Bun Cha

with Vietnamese-Style Fish Cakes



30-40min



2 Portions

Traditionally comprising vermicelli rice noodles, chargrilled pork patties, an assortment of fresh herbs and vegetables such as mint, coriander, basil, and a sweet, salty, sour and spicy dressing, this Vietnamese favourite from Hanoi is a classic example of this cuisine's distinct herbaceous, fragrant flavours. For Australia On a Plate, we put a spin on bun cha, substituting pan-fried dill-lace...

## What we send

- fish sauce <sup>4</sup>
- rice vermicelli noodles
- cod fillet <sup>4</sup>
- Vietnamese mint, dill, shallot, red chilli, garlic
- cornflour <sup>17</sup>
- ground white pepper
- mixed salad leaves

## What you'll require

- egg <sup>3</sup>
- sea salt flakes
- sugar
- vegetable oil
- white vinegar

## Utensils

- large frypan

Our vegies come fresh from the farm, so please wash them before use.

### Cooking tip

You can also finely chop the fish cake ingredients and combine them by hand, but the texture will be much coarser.

### Allergens

Egg (3), Fish (4), Sulphites (17). May contain traces of other allergens.

### Nutrition per serving

Energy 675kcal, Fat 9.8g, Carbs 111.7g, Proteins 34.7g



### 1. Prepare ingredients

Coarsely chop the **cod**. Finely chop the **shallot**. Coarsely chop the **dill**, including the stems. Crush or finely chop the **garlic**. Finely chop the **chilli**, removing the seeds if less heat is desired. Pick the **Vietnamese mint** leaves, discarding the stems.



### 4. Prepare noodles

Put **half the rice noodles** in a large heatproof bowl. Cover generously with boiling water and stand for 10 mins or until softened.



### 2. Make dressing

Combine the **fish sauce, vinegar, 2 tsp water, garlic, chilli** and **sugar** in a bowl, stirring until the sugar dissolves. Bring a kettle to the boil for the noodles.



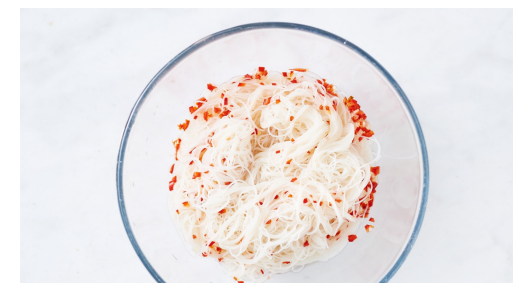
### 5. Make fish cakes

Meanwhile, using slightly damp hands, form the fish mixture into 8 patties. Heat the **remaining oil** in a large frypan over medium-high heat. Add the patties and cook for 3 mins each side or until golden.



### 3. Prepare fish cake mixture

Put the **cod** in a large bowl with the **shallot, dill, white pepper, cornflour, egg white** and **1 tsp oil**. Season with **salt** and, using a stick blender or food processor (see cooking tip), process until a coarse paste forms. Scrape the sides down with a spatula, then pulse until the mixture starts to come together.



### 6. Get ready to serve

Drain the **noodles** well, then return to the bowl with **half the dressing** and mix well to combine. Divide among bowls and add the **salad leaves**. Top with the **fish cakes** and the **Vietnamese mint**. Drizzle with the **remaining dressing** to serve.