

MARLEY SPOON



Pork Meatball Laksa

with Crispy Fried Shallots



20-30min



2 Portions

There are plenty of variations on the ever-popular laksa, but none quite like ours, which is almost like Asian-style spaghetti meatballs. To make this genius dish, just shape pork mince into balls, then brown them in a pan before simmering in the spicy coconut soup and serving over slippery vermicelli noodles. Top with coriander and crispy shallots and you're done.

What we send

- cornflour ¹⁷
- pork mince
- vermicelli noodles
- vegetable stock cube
- coconut milk
- laksa curry paste ^{2,6}
- fish sauce ⁴
- pak choy
- carrots
- coriander
- fried shallots ¹

What you'll require

- boiling water
- sugar
- vegetable oil

Utensils

- medium saucepan
- sieve

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

Cooking tip

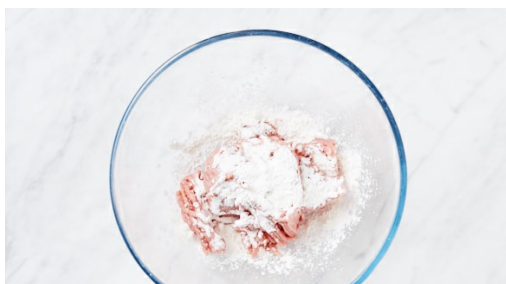
The remaining coconut milk and laksa paste won't be used in this dish.

Allergens

Gluten (1), Shellfish (2), Fish (4), Soy (6), Sulphites (17). May contain traces of other allergens.

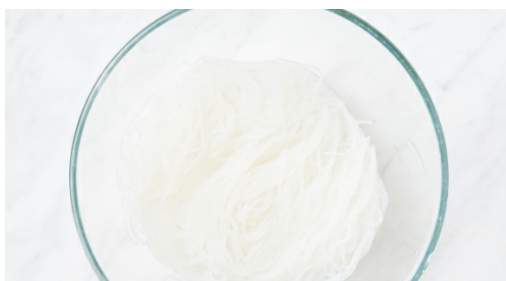
Nutrition per serving

Energy 855kcal, Fat 51.6g, Carbs 61.9g, Proteins 33.8g



1. Make meatballs

Put the **mince** and **cornflour** in a bowl. Using clean hands, combine, then shape into 10 small balls about 3-4cm in diameter. Set aside. Peel and halve the **carrot** lengthwise, then thinly slice. Trim and cut the **pak choy** into 5cm lengths.



4. Soak noodles

Meanwhile, put the **noodles** in a heatproof bowl and cover with boiling water. Stand for 4 mins or until softened, then drain.



2. Make stock

Bring a kettle to the boil. Crumble the **stock cubes** into a heatproof jug, add **500ml (2 cups) boiling water** and stir to combine. Add **250ml (1 cup) of the coconut milk** (see cooking tip), the **fish sauce** and **3 tsp sugar** and stir well to combine.



5. Cook laksa

Heat **2 tsp vegetable oil** in reserved pan over medium heat. Cook **carrot**, stirring, for 2 mins. Add **half the laksa paste** (see cooking tip) and cook for 1-2 mins until fragrant. Add **stock mixture** and **meatballs** and bring to a simmer. Reduce heat to low and cook for 10 mins or until meatballs are cooked through. Add **pak choy** and cook for 2 mins or until tender.



3. Brown meatballs

Heat **1 tbs vegetable oil** in medium frypan or saucepan over high heat. Cook the **meatballs**, turning occasionally, for 5 mins or until evenly browned. Remove from the pan with tongs or a slotted spoon and reserve the pan.



6. Get ready to serve

Coarsely chop the **coriander leaves**, discarding the stems. Divide the **noodles** and **meatball laksa** among bowls and scatter over the **coriander** and **fried shallots** to serve.