

# MARLEY SPOON



## Pork Meatball Laksa

with Crispy Fried Shallots



20-30min



4 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

- free-range pork mince
- vermicelli noodles
- fish sauce <sup>4</sup>
- cornflour <sup>17</sup>
- pak choy
- vegetable stock cubes
- coconut milk
- laksa curry paste <sup>2,6</sup>
- carrot
- coriander
- fried shallots <sup>1</sup>

## What you'll require

- boiling water
- sugar
- vegetable oil

## Utensils

- large saucepan
- sieve

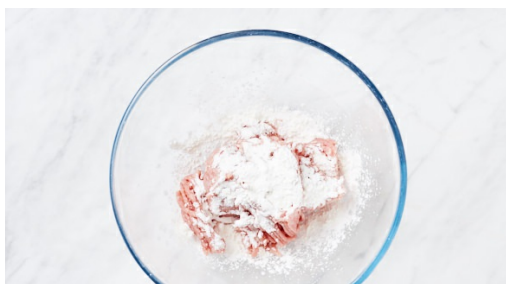
Our vegies come fresh from the farm, so please wash them before use.

## Allergens

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

## Nutrition per serving

Energy 860kcal, Fat 48.6g, Carbs 65.6g, Proteins 37.8g



### 1. Make meatballs

Put the **mince** and **cornflour** in a bowl. Using clean hands, combine, then shape into 20 small balls about 3-4 cm in diameter. Set aside. Peel and halve the **carrot** lengthwise, then thinly slice. Trim and cut the **pak choy** into 5cm lengths.



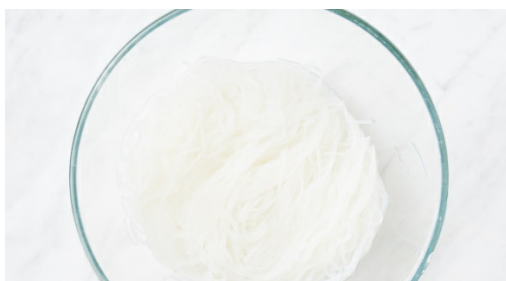
### 2. Make stock

Bring a kettle to the boil. Crumble the **stock cubes** into a heatproof jug, add **750ml (3 cups) boiling water** and stir to combine. Add the **coconut milk**, the **fish sauce** and **1½ tbs sugar** and stir well to combine.



### 3. Brown meatballs

In 2 batches, heat **2 tbs vegetable oil** in large 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.



### 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.



### 5. Cook laksa

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



### 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.