

DINNERLY



Pork and Broccoli Noodles

with Roasted Cashews



20-30 minutes



4 Servings

What beats regular laksa? Creamy fragrant laksa topped with juicy pork meatballs. Roll mince into balls, simmer in the broth and dive in.

WHAT WE SEND

- 2 x 400ml coconut milk
- 4 chicken-style stock cubes
- free range pork mince
- 300g pak choy
- 40g laksa powder¹⁷
- 250g vermicelli bean noodles

WHAT YOU NEED

- boiling water
- cornflour
- soy sauce⁶
- sugar
- vegetable oil
- white vinegar

TOOLS

- large saucepan

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

ALLERGENS

Soy (6), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 960kcal, Fat 62.8g, Carbs 59.4g, Proteins 39.0g



1. Prep meatballs

Bring a kettle to the boil for the noodles. Put the **pork mince**, **2 tsp of the laksa powder**, **1½ tbs soy sauce** and **2 tbs cornflour** in a bowl. Using clean hands or a large spoon, combine well, then shape into meatballs, using about 1 tbs each.



2. Soften noodles

Trim the **pak choy**, then cut in half lengthwise. Put the **noodles** in a large heatproof bowl, cover with boiling water and soak for 5 mins or until the noodles are transparent. Drain, then cut into shorter lengths with scissors. Meanwhile, crumble the **stock cubes** into a heatproof jug, add **1L (4 cups) boiling water** and stir to combine.



3. Cook meatballs and laksa

Heat **60ml (¼ cup) vegetable oil** in a large saucepan over medium-low heat. Cook the **remaining laksa powder**, stirring regularly, for 1-2 mins until fragrant. Add the **stock** and **coconut milk** and bring to the boil. Reduce the heat to low, add the **meatballs** and cook for 10 mins or until the meatballs are cooked through.



4. Add pak choy

Add the **pak choy**, **1 tbs soy sauce**, **1 tbs white vinegar** and **1 tbs sugar** and cook for a further 1-2 mins until the pak choy starts to wilt.







5. Serve up

Divide the **noodles** and **meatball laksa** among bowls to serve.



6. Make it yours

Scatter over handful of coriander leaves and serve with wedges of lime for a zesty twist

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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 **Packed in Australia**
from at least 15%
Australian ingredients