



Banh Mi Meatball Bowl

with Coriander Rice and Chilli Mayo



20-30min



4 Portions

The classic Vietnamese banh mi sandwich, a fat baguette that bursts with meats, pickled vegetables, herbs, chilli, fish sauce and a dash of mayo, is the inspiration here. Everything's piled on top of steamed jasmine rice, instead of bread, to make the best kind of casual dinner, ever.

What we send

- coriander, spring onion
- aioli ³
- jasmine rice
- rice wine vinegar
- pork and beef meatballs ¹⁷
- red radish
- Lebanese cucumber
- carrots
- Sriracha hot chilli sauce ¹⁷

What you'll require

- sea salt and pepper
- soy sauce ⁶
- sugar
- vegetable oil
- water

Utensils

- large frypan
- large saucepan
- medium saucepan with lid
- sieve

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

Allergens

Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens.

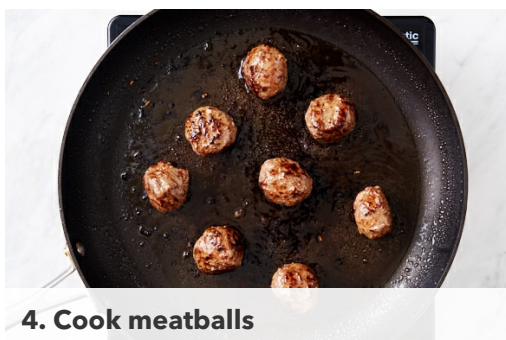
Nutrition per serving

Energy 800kcal, Fat 37.0g, Carbs 75.5g, Proteins 38.2g



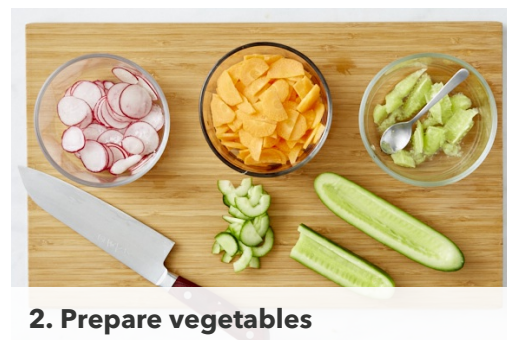
1. Cook rice

Rinse the **rice** until the water runs clear. Put in a medium saucepan with **450ml water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water has absorbed. Turn off the heat and stand, covered, for at least 5 mins.



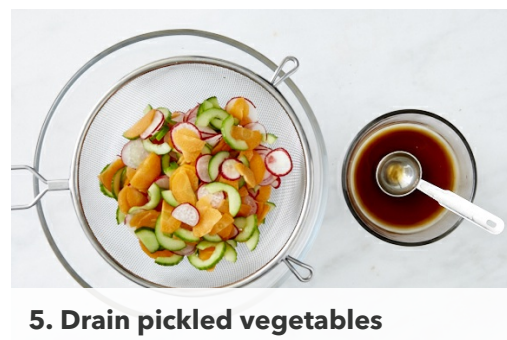
4. Cook meatballs

Heat **2 tbs vegetable oil** in a large frypan over medium-high heat. Cook the **meatballs**, turning occasionally, for 8-10 mins until golden.



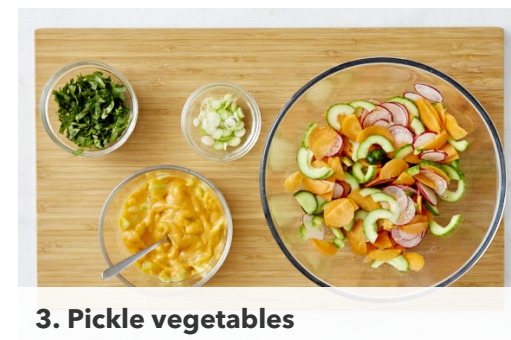
2. Prepare vegetables

Meanwhile, trim the **cucumbers** and halve lengthwise. Using a spoon, scoop the seeds into a bowl, then thinly slice the cucumbers. Peel and halve the **carrots** lengthwise, then thinly slice. Trim the **radishes**, then thinly slice. Combine the vegetables in a separate bowl.



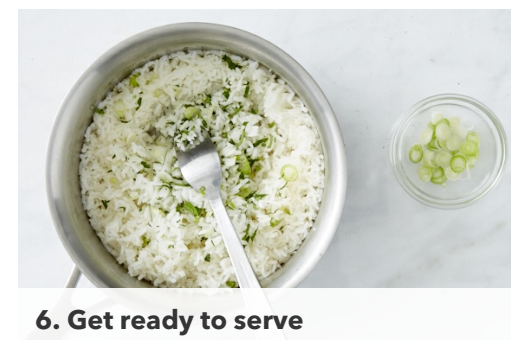
5. Drain pickled vegetables

Meanwhile, drain the **pickled vegetables**, discarding the liquid. Add **80ml (1/3 cup) of the pickling liquid** and **2 tbs soy sauce** to the cooked balls in the pan and toss to coat.



3. Pickle vegetables

Put the **vinegar, 2 tbs sugar** and **2 tsp salt** in a small saucepan and bring to a simmer, stirring, over medium heat. Pour over the **vegetables**, toss to combine and set aside to lightly pickle. Add the **sriracha** and **aioli** to the cucumber seeds and whisk to combine. Thinly slice the **spring onion**. Pick the **coriander** sprigs and finely chop the stems.



6. Get ready to serve

Stir the **coriander stems** and **half the spring onion** into the rice. Divide the **rice, meatballs, vegetables, coriander sprigs** and **remaining spring onion** among bowls and serve with the **chilli aioli**.