



Vietnamese Pork Bowls

with Vermicelli Noodles

 20min  2 Portions

The classic Vietnamese bun cha, a bowl of noodles loaded with meats, pickled vegetables and fresh herbs, originates from the city of Hanoi, where restaurants dedicated to the dish can be found. Try this easy version with vermicelli noodles and a sticky Asian sauce to create the ultimate noodle salad and the best kind of casual dinner, ever.

What we send

- vermicelli noodles
- free-range pork mince
- lemongrass powder
- oyster sauce ^{1,2,4,11}
- carrot
- radish
- Lebanese cucumber
- fried shallots ¹
- mint

* The remainder of this ingredient won't be used in this recipe.

What you'll require

- Australian honey
- sea salt and pepper
- sugar
- water
- white vinegar

Utensils

- large frypan
- sieve

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

Allergens

Gluten (1), Shellfish (2), Fish (4), Sesame (11). May contain traces of other allergens.

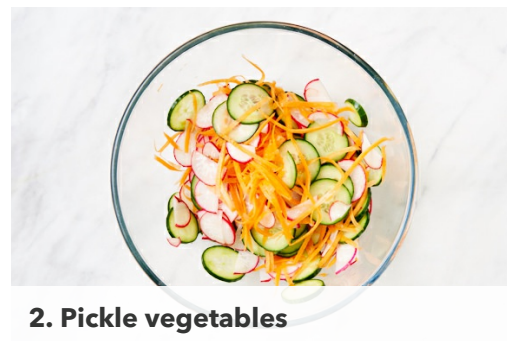
Nutrition per serving

Energy 570kcal, Fat 21.6g, Carbs 55.3g, Protein 34.6g



1. Soak noodles

Put the **noodles** in a large heatproof bowl and cover with boiling water. Soak for 5 mins or until tender. Drain, then rinse under cold running water.



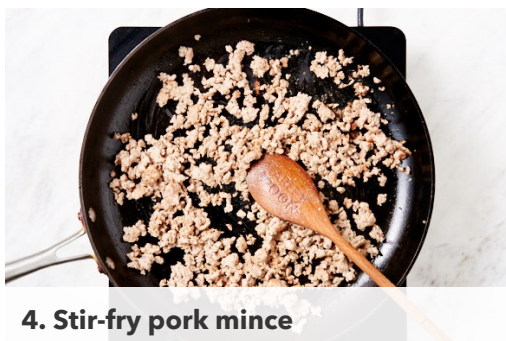
2. Pickle vegetables

Meanwhile, peel the **carrot** and finely shred using a julienne peeler, or coarsely grate with a box grater. Thinly slice the **cucumber**. Trim and thinly slice the **radish**. Put **1½ tbs white vinegar** and **2 tsp sugar** in a large bowl, season with salt and stir to dissolve. Add the carrot, cucumber and radish, toss to coat and set aside to pickle.



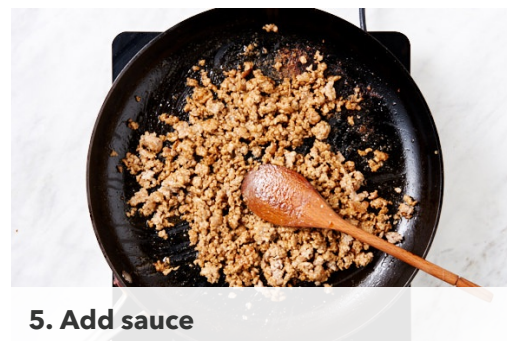
3. Make sauce

Combine the **oyster sauce**, **2 tsp lemongrass powder****, **1 tbs warm water** and **1 tsp honey** in a bowl.



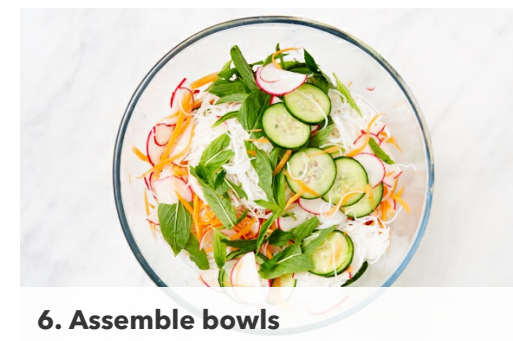
4. Stir-fry pork mince

Heat **2 tsp oil** in a medium frypan over high heat. Cook the **pork mince**, breaking up the lumps with a spoon, for 2-3 mins until browned.



5. Add sauce

Stir in the **sauce**, then reduce the heat to medium-high heat and cook for 3 mins or until the pork is cooked and the sauce is reduced and glossy. Meanwhile, pick the **mint** leaves, coarsely tearing any large ones and discarding the stems.



6. Assemble bowls

Add the **noodles** and **mint** to the **pickled vegetables**, season with **salt and pepper** and toss to combine. Divide the **noodle salad** and **pork mixture** among bowls. Scatter over the **fried shallots** to serve.