

Web id00969hero thairedcurrymeatballs 229 cdeac386e652510b9384f433e7195a10

Thai Red Curry Meatballs

with Vermicelli Noodles



20-30min



2 Portions

There's so much more you can do with curry paste than classic soup. Here, Thai red curry paste doubles as seasoning for delicious beef meatballs blended with soy, and flavours a creamy coconut milk sauce for vermicelli noodles. Add some carrot, capsicum and water chestnuts for a winning weeknight meal.

What we send

- fish sauce ⁴
- capsicum, carrot
- water chestnuts
- lime
- coconut milk
- ayam red curry paste ⁶
- vermicelli bean noodles
- grass-fed premium beef mince

What you'll require

- soy sauce ⁶
- sugar
- vegetable oil
- water

Utensils

- deep frypan
- sieve

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

Allergens

Fish (4), Soy (6). May contain traces of other allergens.

Nutrition per serving

Energy 720.0kcal, Fat 28.2g, Proteins 31.0g, Carbs 80.2g



1. Prepare ingredients

Cut the **capsicum** into 2cm chunks, discarding the seeds and membrane. Peel and halve the **carrot** lengthwise, then thinly slice. Drain and coarsely chop **half the water chestnuts** (reserve remainder for another use). Juice **half the lime** and cut the **remaining lime** into wedges.



4. Brown meatballs

Heat **1 tbs vegetable oil** in a large deep frypan over medium-high heat. Add the **meatballs** and cook, turning regularly, for 3-4 mins until browned all over. Add the **capsicum** and **1 tbs curry paste** (reserve remainder for another use), and cook, stirring, for 30 secs. Add **125ml (½ cup) water** and bring to the boil.



2. Make meatballs

Combine the **beef**, **2 tsp soy sauce** and **1 tbs curry paste** in a large bowl. Using wet hands, roll tablespoons of the mixture into walnut-sized balls.



5. Add coconut milk

Add **half the coconut milk** (reserve remainder for another use), the **fish sauce**, **carrot**, **water chestnut** and **1 tsp sugar** and simmer for 10 mins. Stir in **2 tsp lime juice**, then remove from heat.



3. Soften noodles

Put the **noodles** in a heatproof bowl, cover with boiling water and stand for 5 mins to soften. Drain, then rinse under cold water. Coarsely chop with scissors to make shorter lengths.



6. Get ready to serve

Divide the **noodles**, **meatballs** and **curry sauce** among bowls and serve with the **lime wedges**.