



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### PRODUCT SPOTLIGHT: LIME

Did you know? Seedless limes are classified as a parthenocarpic fruit, meaning the flowers don't require pollen to make fruit. Though some fruits are bred to have no seeds, seedless limes are naturally occurring!



## 3. THAI PORK RISSOLES

Delicious pork patties with chilli and lime served with a fresh noodle salad tossed with a sweet, salty and sour dressing.

 30 Minutes

 4 Servings

#### PER SERVE

PROTEIN	TOTAL FAT	CARBOHYDRATES
44g	24g	57g

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## FROM YOUR BOX

RICE NOODLES	1 packet
CARROT	1
RED CAPSICUM	1
MINT	1/2 bunch *
LIME	1
RED CHILLI	1
PORK MINCE	600g
PEANUTS	1 packet (40g)
SNOW PEA SPROUTS	1/2 punnet *

\* Ingredient also used in another recipe

## FROM YOUR PANTRY

oil (for cooking), fish sauce, pepper, maple syrup

## KEY UTENSILS

saucepan, frypan

## NOTES

Use sesame oil, peanut oil or a neutral flavoured oil in the dressing.

If you don't have a julienne peeler you can ribbon the carrot using a vegetable peeler instead.

**No pork option - pork mince is replaced with chicken mince.**



### 1. COOK THE NOODLES

Bring a saucepan of water to the boil and cook noodles for 2-3 minutes, or until just tender. Drain and rinse in cold water.



### 2. PREPARE THE SALAD

Julienne or ribbon carrot. Slice capsicum and chop mint leaves. Add to bowl with drained noodles.



### 3. MAKE THE DRESSING

Zest the lime and set aside (for rissoles). Combine lime juice, **2 tbsp fish sauce**, **1 tbsp maple syrup** and **2 tbsp oil**. Toss 1/2 the dressing through the salad.



### 4. PREPARE THE RISSOLES

Finely chop chilli (deseed if preferred). Combine with pork mince and reserved lime zest. Add **1/2 tbsp fish sauce** and season with **pepper**.



### 5. COOK THE RISSOLES

Heat a frypan over medium-high heat with **1 tbsp oil**. Using oiled hands, shape pork mixture into even size rissoles and add to pan as you go. Cook for 3-4 minutes each side or until cooked through.



### 6. FINISH AND PLATE

Divide noodle salad and rissoles among plates. Roughly chop peanuts and scatter on top. Garnish with snow pea sprouts. Serve with extra dressing to taste.