



Product Spotlight: Peanuts

Although peanuts have “nuts” in their name, they are legumes. Like peas and beans, they are edible seeds enclosed in a pod.



Pork Banh Mi Noodle Bowl

Golden pork meatballs served on a bed of bean thread noodles with a fresh oriental slaw, finished with roasted peanuts and a sweet chilli mayo dressing.



20 minutes



4/6 servings



Pork

Make it authentic!

You can add fresh mint or coriander to garnish this dish! Use fish sauce or soy sauce instead of salt for a more authentic flavour.

Per serve :	PROTEIN	TOTAL FAT	CARBOHYDRATES
	35g	42g	29g

FROM YOUR BOX

	4 PERSON	6 PERSON
BEAN THREAD NOODLES	200g	2 x 200g
PORK MINCE	500g	2 x 500g
LIMES	2	2
AIOLI MAYONNAISE	2 x 100g	2 x 100g
ORIENTAL SLAW	1 bag	2 bags
LEBANESE CUCUMBER	1	2
RED CHILLI	1	1
ROASTED PEANUTS	40g	2 x 40g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, sweet chilli sauce, apple cider vinegar

KEY UTENSILS

large frypan, saucepan

NOTES

If you don't want to roll small meatballs, you can make larger meatballs or patties, or simply cook the pork mince in the pan with the sweet chilli sauce and lime zest. Serve on top of the noodles at the end.



1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** to boiling water and cook for 2-3 minutes until tender. Drain and rinse in cold water.



2. PREPARE THE MEATBALLS

Combine **pork mince** with **1 tsp lime zest**, **2 tbsp sweet chilli sauce**, **salt** and **pepper** (see notes).

6P - Combine pork mince with 2 tsp lime zest and 4 tbsp sweet chilli sauce.



3. COOK THE MEATBALLS

Heat a frypan with **oil** over medium-high heat. Roll **1 tbsp size meatballs** and add to pan as you go. Cook for 8-10 minutes, turning, until cooked through.



4. MAKE THE DRESSING

Combine **juice** from **1 lime** (wedge remaining lime), **aioli**, **4 tbsp sweet chilli sauce**, **1 tbsp vinegar** and **2 tbsp water** in a bowl.



5. PREPARE THE SALAD

Toss **slaw** with **1 tbsp vinegar** and **1 tbsp olive oil**. Slice **cucumber** and **chilli**.

6P - Toss slaw with 2 tbsp vinegar and 2 tbsp olive oil.



6. FINISH AND SERVE

Divide **noodles**, **salad** and **meatballs** among bowls. Drizzle with **dressing** to taste, garnish with **peanuts** and serve with **lime wedges**.



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