



Product Spotlight: Kaffir Lime Leaves

Unlike regular lime, kaffir limes are grown mainly for their fragrant leaves rather than the fruit. Try crushing or rolling them before slicing to release their zesty essential oils



Kaffir Lime Pork with Green Papaya Salad

Bright, zesty and full of crunch! Juicy pork infused with fragrant kaffir lime leaves pairs beautifully with a crisp green papaya noodle salad and tangy-sweet dressing. Fresh, balanced and bursting with flavour.



40 minutes



2 servings



Pork

Spice it up!

Love a bit of heat? Try tossing a few extra slices of red chilli into the salad or drizzle with chilli oil before serving. For a citrus kick, add extra lime juice or a pinch of lime zest to the dressing.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	62g	36g	80g

FROM YOUR BOX

BEAN THREAD NOODLES	100g
GARLIC CLOVES	2
LIME	1
KAFFIR LIME LEAVES *	4
PORK MINCE	500g
LEBANESE CUCUMBER	1
GREEN PAPAYA	1
MINT	60g
BEAN SHOOTS	1 bag
PEANUTS	40g
RED CHILLI	1

FROM YOUR PANTRY

sesame oil (or use a neutral oil), pepper, fish sauce, sugar

KEY UTENSILS

saucepan, large frypan (or BBQ)

NOTES

*Kaffir lime leaves are packed loose in your box. Remove the stem, roll tightly and finely slice before adding to the dish.



1. COOK THE NOODLES

Bring a saucepan of water to the boil. Add **noodles** and cook for 2–3 minutes or until tender. Drain and rinse well with cold water to stop the cooking process.



2. MAKE THE DRESSING

Crush **1 garlic clove**. Zest and juice **lime**. Add to a bowl along with **2 tbsp fish sauce, 1 tbsp sugar, 1 tbsp sesame oil** and **1 tbsp water**. Mix to combine.



3. PREPARE THE KAFFIR PORK

Crush remaining **1 garlic clove**. Thinly slice **kaffir lime leaves** (see notes). Add to a bowl along with **pork mince, 3 tsp fish sauce** and **pepper**. Use a 1/4 cup measure and form large meatballs.



4. COOK THE PORK

Heat a frypan with **oil** over medium–high heat. Add **pork meatballs** and cook for 4–5 minutes on each side or until cooked through.



5. MAKE THE SALAD

In the meantime, slice **cucumber** and julienne **green papaya** (use to taste). Chop **mint**. Toss together in a large bowl with **bean shoots, noodles and dressing**. Adjust seasoning to taste.



6. FINISH AND SERVE

Roughly chop **peanuts** and slice **chilli**.
Serve **kaffir pork** alongside **green papaya and noodle salad**. Garnish with **peanuts and chilli**.



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