



Pork Meatball 'Banh Mi' & Sriracha Mayo

with Radish Slaw, Crispy Shallots & Fries

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Potato



Radish



Sriracha



Mayonnaise



Pork Mince



Fine Breadcrumbs



Sweet Soy Seasoning



Sweet Chilli Sauce



Brioche Hotdog Buns



Asian Slaw Mix



Crispy Shallots



Garlic Aioli



Beef Mince

Prep in: 20-30 mins
Ready in: 30-40 mins

Inspired by the loveable Vietnamese sub, this version will take you to the streets of Hanoi on the first bite. Smear over a sriracha mayo and pack in some sweet and soy pork meatballs to balance out a peppery sesame slaw. To add something a bit different, serve with a side of fries to dip in some garlic aioli.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Egg, Sesame Oil, Vinegar (White Wine or Rice Wine)

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
radish	2	3
sriracha	1 packet (20g)	1 packet (40g)
mayonnaise	1 medium packet	1 large packet
pork mince	1 packet	1 packet
fine breadcrumbs	1 medium packet	1 large packet
sweet soy seasoning	1 sachet	2 sachets
egg*	1	2
sweet chilli sauce	1 small packet	1 medium packet
brioche hotdog buns	2	4
Asian slaw mix	1 bag (150g)	1 bag (300g)
sesame oil*	1 tsp	2 tsp
vinegar* (white wine or rice wine)	drizzle	drizzle
crispy shallots	1 medium packet	1 large packet
garlic aioli	1 medium packet	1 large packet
beef mince**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4895kJ (1170Cal)	739kJ (177Cal)
Protein (g)	45.7g	6.9g
Fat, total (g)	62.9g	9.5g
- saturated (g)	21.9g	3.3g
Carbohydrate (g)	103.1g	15.6g
- sugars (g)	35.8g	5.4g
Sodium (mg)	1661mg	251mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5186kJ (1239Cal)	783kJ (187Cal)
Protein (g)	49.9g	7.5g
Fat, total (g)	67.4g	10.2g
- saturated (g)	24.8g	3.7g
Carbohydrate (g)	103.1g	15.6g
- sugars (g)	35.8g	5.4g
Sodium (mg)	1626mg	246mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



1



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries, then place on a lined oven tray. Season with **salt**, drizzle with **olive oil** and toss to coat.
- Spread out evenly, then bake until tender, **20-25 minutes**.

2



Get prepped

- Meanwhile, thinly slice **radish**.
- SPICY!** Use less sriracha if you're sensitive to heat! In a small bowl, combine **sriracha** and **mayonnaise**. Set aside.
- In a large bowl, combine **pork mince**, **fine breadcrumbs**, **sweet soy seasoning**, the **egg** and a pinch of **salt** and **pepper**.
- Using damp hands, roll heaped spoonfuls of **pork mixture** into small meatballs (4-5 per person). Transfer to a plate.

Custom Recipe: If you swapped from pork mince to beef mince, prep as above.

3

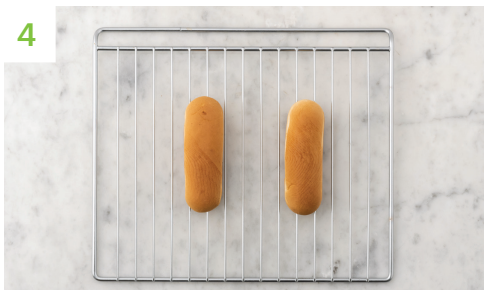


Cook the meatballs

- In a large frying pan, heat a generous drizzle of **olive oil** over medium-high heat.
- When oil is hot, cook **meatballs**, turning, until browned and cooked through, **8-10 minutes** (cook in batches if your pan is getting crowded).
- Remove pan from heat, then add **sweet chilli sauce** and turn **meatballs** to coat.

Custom Recipe: Cook the beef meatballs in the same way as above.

4



Bake the brioche buns

- Bake **brioche hotdog buns** directly on a wire oven rack until heated through, **5-7 minutes**.

5



Toss the slaw

- Meanwhile, combine **Asian slaw mix**, **radish**, the **sesame oil** and a drizzle of **vinegar** in a second large bowl.

6



Serve up

- Halve brioche hotdog buns lengthways, $\frac{3}{4}$ of the way through. Fill buns with radish slaw and pork meatballs.
- Top with sriracha mayo and **crispy shallots**.
- Serve with fries and **garlic aioli**. Enjoy!

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