



Asian Sticky Pork Meatballs & Ponzu Slaw

with Crushed Peanuts

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



White Turnip



Pork Mince



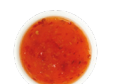
Fine Breadcrumbs



Garlic & Herb Seasoning



Garlic Paste



Sweet Chilli Sauce



Deluxe Salad Mix



Baby Leaves



Ponzu Sauce



Crushed Peanuts



Beef Mince

Recipe Update

We've replaced the radish in this recipe with white turnip due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: 15-25 mins
Ready in: 20-30 mins

Carb Smart

Delight your palate with our Asian-style sweet chilli pork meatballs, perfectly complemented by a flavourful ponzu slaw. Each bite is a harmonious dance of flavours, combining the savoury richness of the meatballs with the refreshing crunch of the slaw, transporting your taste buds on a culinary journey!

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

Pantry items

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

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after cutting raw meat/poultry.

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

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
white turnip	½	1
pork mince	1 medium packet	2 medium packets OR 1 large packet
fine breadcrumbs	1 medium packet	1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
garlic paste	1 medium packet	2 medium packets
egg*	1	2
sweet chilli sauce	1 medium packet	1 large packet
deluxe salad mix	1 large packet	2 large packets
baby leaves	1 small packet	1 medium packet
ponzu sauce	1 medium packet	1 large packet
vinegar* (white wine or rice wine)	drizzle	drizzle
crushed peanuts	1 medium packet	2 medium packets
beef mince**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2377kJ (568Cal)	651kJ (156Cal)
Protein (g)	36.1g	9.9g
Fat, total (g)	29.6g	8.1g
- saturated (g)	8.3g	2.3g
Carbohydrate (g)	38.1g	10.4g
- sugars (g)	21.7g	5.9g
Sodium (mg)	1769mg	485mg
Dietary Fibre (g)	8.7g	2.4g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2668kJ (638Cal)	731kJ (175Cal)
Protein (g)	40.3g	11g
Fat, total (g)	34.1g	9.3g
- saturated (g)	11.1g	3g
Carbohydrate (g)	38.1g	10.4g
- sugars (g)	21.7g	5.9g
Sodium (mg)	1749mg	479mg
Dietary fibre	8.7g	2.4g

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](https://www.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



2024 | CW21



Get prepped

- Thinly slice **white turnip** (see ingredients) into sticks.
- In a medium bowl, combine **pork mince**, **fine breadcrumbs**, **garlic & herb seasoning**, **garlic paste** and the **egg**.
- Using damp hands, roll heaped spoonfuls of **pork mixture** into small meatballs (4-5 per person). Transfer to a plate.

Custom Recipe: If you've swapped to beef mince, prepare and cook beef meatballs in the same way as the pork meatballs.



Toss the slaw

- Meanwhile, combine **deluxe salad mix**, **baby leaves**, **turnip**, **ponzu sauce** and a drizzle of **vinegar** and **olive oil** in a large bowl.



Cook the meatballs

- In a large frying pan, heat a generous drizzle of **olive oil** over medium-high heat. 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 stir to combine.



Serve up

- Divide ponzu slaw between bowls. Top with sticky pork meatballs and pour over any remaining sauce.
- Sprinkle over **crushed peanuts** to serve. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

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