



Indonesian Pork Meatballs

with Noodles, Veggies & Sesame Seeds

Grab your Meal Kit with this symbol



Garlic



Ginger



Asian Greens



Broccoli



Carrot



Lime



Kecap Manis



Pork Mince




Fine Breadcrumbs



Mixed Sesame Seeds



Ramen Noodles

 Hands-on: **35 mins**
Ready in: **40 mins**

Put an Asian spin on pork meatballs with kecap manis, sesame oil, ginger and garlic. Then, swap the usual pasta for ramen noodles, add some tasty greens and you've got yourself a new noodle dish that's sure to become a family fave.

Pantry items

Olive Oil, Soy Sauce, Sesame Oil, Egg

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Large frying pan

Ingredients

	4 People
olive oil*	refer to method
garlic	3 cloves
ginger	1 knob
Asian greens	1 packet
broccoli	1 head
carrot	2
lime	1
kecap manis	2 sachets
soy sauce*	3 tbs
sesame oil*	2 tsp
pork mince	1 packet
fine breadcrumbs	2 packets
egg*	1
mixed sesame seeds	1 sachet
ramen noodles	1 packet

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3270kJ (780Cal)	736kJ (176Cal)
Protein (g)	41.8g	9.4g
Fat, total (g)	30.9g	7.0g
- saturated (g)	10.5g	2.4g
Carbohydrate (g)	81.1g	18.3g
- sugars (g)	17.8g	4.0g
Sodium (g)	1130mg	254mg

Allergens

Please visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes) for allergen information. If you have received a substitute ingredient, please be aware allergens may have changed. Always read product labels for the most up-to-date allergen information.



1. Get prepped

Finely chop the **garlic** (or use a garlic press). Finely grate the **ginger**. Roughly chop the **Asian greens**. Cut the **broccoli** into small florets and roughly chop the stalk. Thinly slice the **carrot** (unpeeled) into half-moons. Zest the **lime** to get a **good pinch**, then slice into wedges. In a small bowl, combine the **kecap manis**, **ginger**, **2 tbs soy sauce**, **1/2 the garlic**, **1 tsp sesame oil**, a **good squeeze of lime juice** and the **lime zest**. Set aside.



2. Make the meatballs

Bring a medium saucepan of water to the boil. In a medium bowl, combine the **pork mince**, **fine breadcrumbs**, **egg**, **remaining 1 tbs of soy sauce** and the **remaining garlic**. Mix well to combine. Using damp hands, take a tablespoon of **pork mixture** and shape into a small meatball. Transfer to a plate and repeat with the **remaining mixture**. You should get about 4-5 meatballs per person.



3. Cook the veggies

Heat a large frying pan over a medium-high heat. Add the **mixed sesame seeds** and toast, tossing, until golden, **2-3 minutes**. Transfer to a bowl. Return the frying pan to a medium-high heat with a **drizzle of olive oil**. Add the **broccoli** and **carrot** and cook until softened, **4-5 minutes**. Add the **Asian greens** and cook until wilted, **2 minutes**. Transfer to a bowl and cover to keep warm.



4. Cook the meatballs

Return the frying pan to a medium-high heat with the **remaining 1 tsp sesame oil**. Add the **pork meatballs** and cook, turning occasionally, until browned and cooked through, **8-10 minutes**. Add the **kecap manis mixture** and cook until fragrant, **1-2 minutes**. Remove the frying pan from the heat. Using tongs, transfer the **meatballs** to a medium bowl, reserving the **sauce** in the pan.



5. Cook the noodles

While the meatballs are cooking, add the **ramen noodles** to the saucepan of boiling water and cook until soft, **4 minutes**. Drain and refresh with cold water. Add the **noodles** and **veggies** to the frying pan with the sauce and stir to combine.



6. Serve up

Divide the noodles and veggies between bowls and top with the Indonesian pork meatballs. Sprinkle with the toasted sesame seeds. Serve with any remaining lime wedges.

Enjoy!

TIP: Reduce the heat to medium if the meatballs are browning too quickly.