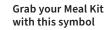
Thai Green Pork Meatball Soup with Daikon Noodles & Asian Greens















Asian Greens





Thai Seven Spice Blend



Pork Mince



Thai Green Curry Paste





Coconut Milk

Chicken-Style Stock Powder



Daikon Noodles



Coriander

Hands-on: 25-35 mins Ready in: 35-45 mins Spicy (Thai green curry paste)



Carb Smart



With a warm and aromatic soup, low-carb daikon noodles and succulent pork meatballs, it's no wonder this divine dish was a favourite at the testing table. It's bright, it's fun and most importantly, it tastes the part too - delicious!

Pantry items Olive Oil, Soy Sauce

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

 $Large\ frying\ pan\cdot Large\ saucepan$

Ingredients

3			
	2 People	4 People	
olive oil*	refer to method	refer to method	
garlic	2 cloves	4 cloves	
carrot	1	2	
Asian greens	1 head	2 heads	
Thai seven spice blend	1 sachet	1 sachet	
pork mince	1 packet	1 packet	
Thai green curry paste	½ tin	1 tin	
coconut milk	1 tin (200 ml)	1 tin (400 ml)	
chicken-style stock powder	1 sachet (5g)	1 sachet (10g)	
soy sauce*	1 tbs	2 tbs	
water*	1 cup	2 cups	
daikon noodles	1 medium packet	1 large packet	
coriander	1 bag	1 bag	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2405kJ (575Cal)	442kJ (106Cal)
Protein (g)	30.5g	5.6g
Fat, total (g)	37.3g	6.9g
- saturated (g)	22g	4g
Carbohydrate (g)	30g	5.5g
- sugars (g)	17g	3.1g
Sodium (mg)	1931mg	355mg
Dietary Fibre (g)	6.3g	1.2g

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.



Get prepped

Finely chop the **garlic**. Cut the **carrot** into half-moons. Roughly chop the **Asian greens**.



Make the meatballs

In a medium bowl, combine the **garlic**, **Thai seven spice blend**, **pork mince** and a good pinch of **salt** and **pepper**. Using damp hands, roll heaped spoonfuls of the **pork mixture** into small meatballs. Transfer to a plate. You should get 4-5 meatballs per person.



Cook the meatballs

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **meatballs**, turning, until browned and cooked through, **8-10 minutes** (cook in batches if your pan is getting crowded). Transfer to a plate.



Start the soup

SPICY! The curry paste is spicy so use a little less if you prefer your soup mild. While the meatballs are cooking, heat a large saucepan over a medium-high heat with a drizzle of **olive oil**. Cook the **carrot** until tender, **3-4 minutes**. Add the **Thai green curry paste** (see ingredients) and cook until fragrant, **1-2 minutes**.



Finish the soup

Add the coconut milk, chicken-style stock powder, soy sauce and the water to the saucepan and cook until slightly reduced, 3-4 minutes.

Add the Asian greens, daikon noodles and pork meatballs and cook until heated through,

2-3 minutes. Season to taste.



Serve up

Roughly chop the **coriander**. Divide the Thai green pork meatball soup with daikon noodles between bowls. Garnish with the coriander to serve.

Enjoy!