



Vietnamese-Style Pork Meatball Banh Mi

with Potato Wedges & Crispy Shallots

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Potato



Cucumber



Ginger Paste



Soy Sauce Mix



Carrot Noodles



Pork Mince



Sweet Soy Seasoning



Fine Breadcrumbs



Brioche Hotdog Buns



Shredded Cabbage Mix



Garlic Aioli



Sriracha



Crispy Shallots

Prep in: 25-35 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 garlic aioli and pack in some sweet and soy pork meatballs to balance out the carrot noodle slaw. To add something a bit different, serve with a side of wedges, perfect for dipping in aioli if you have extra leftover.

Pantry items

Olive Oil, Sesame Oil, Fish Sauce, Egg

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
cucumber	1 (medium)	1 (large)
ginger paste	1 medium packet	1 large packet
sesame oil*	1 tbs	2 tbs
soy sauce mix	1 packet (40g)	1 packet (80g)
fish sauce*	1 tsp	2 tsp
carrot noodles	½ packet	1 packet
pork mince	1 packet	1 packet
sweet soy seasoning	1 sachet	2 sachets
fine breadcrumbs	1 medium packet	1 large packet
egg*	1	2
brioche hotdog buns	2	4
shredded cabbage mix	1 bag (150g)	1 bag (300g)
garlic aioli	1 medium packet	1 large packet
sriracha	1 packet (20g)	1 packet (40g)
crispy shallots	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5022kJ (1200Cal)	648kJ (155Cal)
Protein (g)	47.2g	6.1g
Fat, total (g)	65.4g	8.4g
- saturated (g)	21.8g	2.8g
Carbohydrate (g)	103.3g	13.3g
- sugars (g)	32.6g	4.2g
Sodium (mg)	2669mg	344mg

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.

1



Bake the wedges

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into wedges, then place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Bake until tender, **20-25 minutes**.

4



Toast the buns

- While the meatballs are cooking, slice **brioche hotdog buns** in half lengthways (taking care not to slice all the way through).
- Bake **buns** directly on the wire oven rack until heated through, **5-7 minutes**.

2



Get prepped

- Meanwhile, slice **cucumber** into thin sticks.
- Add **ginger paste** to a large heatproof bowl.
- In large frying pan, heat the **sesame oil** over high heat until just smoking, **1-2 minutes**, then carefully pour hot oil over the **ginger paste**.
- Add the **soy sauce mix**, the **fish sauce** and **carrot noodles (see ingredients)**. Stir and set aside.

5



Bring it all together

- To the **carrot noodles**, add **shredded cabbage mix** and toss to combine.

3



Cook the meatballs

- In a medium bowl, combine **pork mince**, **sweet soy seasoning**, **fine breadcrumbs** and the **egg**.
- Using damp hands, roll heaped spoonfuls of **pork mixture** into small meatballs (4-5 per person). Transfer to a plate.
- Return the frying pan to medium-high heat with a generous drizzle of **olive oil**. Cook **meatballs**, turning, until browned and cooked through, **8-10 minutes** (cook in batches if your pan is getting crowded).

6



Serve up

- Slice meatballs in half. Spread buns with some **garlic aioli**.
- Top with carrot noodle salad, cucumber and Vietnamese-style pork meatballs.
- Drizzle over **sriracha** and top with **crispy shallots**. Serve with potato wedges, any remaining salad and aioli. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



2023 | CW15

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