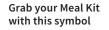


# Vietnamese-Style Pork Meatball Banh Mi with Potato Wedges & Crispy Shallots

TAKEAWAY FAVES











Cucumber



Ginger Paste







Pork Mince

Carrot Noodles



Seasoning



Fine Breadcrumbs



Brioche Hotdog



Buns





Garlic Aioli



Sriracha





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

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	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

<sup>\*</sup>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.



# 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.



# 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.



## 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).



#### 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.



# Bring it all together

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



# 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!

