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WK34
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Sticky Pork Meatballs with Crunchy Cashews

Sticky and sweet kecap manis is just the thing for these Asian pork meatballs. We've kept the rest of your bowl packed full of fresh flavours, with spring onion, snow peas and coriander. The crowning jewel of these rice noodles is roasted cashew nuts, adding a perfect crunch to an easy weeknight stunner.



Prep: 10 mins



Cook: 20 mins



Total: 30 mins



level 1



high protein



spicy

Pantry Items



Olive Oil



Fish Sauce



Pork Mince



Spring Onions



Kecap Manis



Garlic



Rice Stick Noodles



Sugar Snap Peas



Long Red Chilli



Roasted Cashews



Coriander

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2P	4P	Ingredients	
1 packet	2 packets	pork mince	
½ bunch	1 bunch	spring onions, finely sliced	⊕
2 tbs	4 tbs	kecap manis (<i>recommended amount</i>)	
2 cloves	4 cloves	garlic, peeled & crushed	⊕
⅓ packet	⅔ packet	rice stick noodles	
½ bag	1 bag	sugar snap peas, trimmed & finely sliced	⊕
1 tbs	2 tbs	olive oil *	
1	2	long red chilli, finely sliced	
1 packet	2 packets	roasted cashews, roughly chopped	
2 tsp	1 tbs	fish sauce *	
½ bunch	1 bunch	coriander, leaves picked	⊕

⊕ Ingredient features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	3110	Kj
Protein	41.2	g
Fat, total	26.5	g
-saturated	6.6	g
Carbohydrate	82.3	g
-sugars	25.5	g
Sodium	923	mg

1a



You will need: *chef's knife, chopping board, garlic crusher, medium bowl, two plates, tongs, medium saucepan and medium frying pan.*

1 In a medium bowl combine the **pork mince**, **spring onion**, half of the **kecap manis** and half of the **garlic**. Season with **salt** and **pepper**. Shape into tablespoon sized meatballs and set aside on a plate.

2 Cook the **rice stick noodles** according to packet instructions. Add the **sugar snap peas** in the last **30 seconds** of cooking. Reserve 1-2 tablespoons of the cooking water and drain.

3 Heat a splash of **olive oil** in a medium frying pan over a medium-high heat. Add the meatballs and cook for **4-5 minutes** on each side or until cooked through. Transfer to a clean plate.

4 For the dressing, heat the remaining olive oil in the same frying pan over a medium heat. Add the **long red chilli** and cook for **1-2 minutes**. Add the remaining garlic and cook for **1 minute** or until fragrant. Add the **roasted cashews** and cook, stirring, for **2 minutes** or until golden. Add the **fish sauce**, remaining kecap manis and the reserved cooking liquid. Remove from the heat.

5 To serve, divide the noodles among bowls and top with sugar snap peas, meatballs and fresh **coriander**. Drizzle with the chilli dressing.

1b



3



4



Did you know? Cashews are related to mangos and poison ivy.