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Sticky Pork Meatballs with Coriander & Roasted Cashews

Sticky and sweet kecap manis is just the thing for these big 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



lactose free



spicy

Pantry Items



Olive Oil



Fish Sauce



Pork Mince



Spring Onions



Kecap Manis



Garlic



Rice Stick Noodles



Snow Peas



Long Red Chilli



Roasted Cashews



Coriander

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2P	4P	Ingredients
300 g	600 g	pork mince
1 bunch	2 bunches	spring onions, finely sliced
2 tbs	4 tbs	kecap manis (<i>recommended amount</i>)
2 cloves	4 cloves	garlic, peeled & crushed 
1/3 packet	2/3 packet	rice stick noodles
100 g	200 g	snow peas, trimmed & finely sliced
1 tbs	2 tbs	olive oil *
1	2	long red chilli, finely sliced
1/4 cup	1/2 cup	roasted cashews, roughly chopped
2 tsp	1 tbs	fish sauce *
1 bunch	2 bunches	coriander, leaves picked

 Ingredient features in another recipe

* Pantry Items

 Pre-preparation

Nutrition per serve

Energy	3160	Kj
Protein	41.4	g
Fat, total	26.5	g
-saturated	6.6	g
Carbohydrate	85.1	g
-sugars	27.7	g
Sodium	975	mg

1a



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

1 In a medium bowl combine the **pork mince**, **spring onions**, half 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 **snow peas** in the last **30 seconds** of cooking. Drain reserving 1-2 tablespoons of cooking water.

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 snow peas, meatballs and fresh **coriander**. Drizzle with the chilli dressing.

1b



3



4



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