



SWEET CHILLI PORK RISSOLES

with Broccoli & Snow Peas



Make a sweet chilli glaze



Garlic



Ginger



Spring Onion



Broccoli



Snow Peas



Lime



Vegetable Stock



Basmati Rice



Pork Mince



Fine Breadcrumbs



Hoisin Sauce



Sweet Chilli Sauce



Chilli Flakes (Optional)

Hands-on: **30 mins**
Ready in: **40 mins**
Spicy (optional chilli flakes)

Rissoles are a classic staple in need of a revamp – and our chefs were happy to take on the challenge! With vibrant ginger and garlic, along with mild spring onions, these tender patties have an unmistakable burst of flavour that little and big kids will love. Top the whole thing off with a sweet chilli glaze, add rice to mop it up and this meal is a riss-whole lotta fun!

Pantry Staples: Olive Oil, Soy Sauce

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **medium saucepan** with a **lid**
- **large frying pan**



1 GET PREPPED

Finely grate the **garlic** (or use a garlic press). Finely grate the **ginger**. Thinly slice the **spring onion** (keep the green and white parts separate). Cut the **broccoli** into small florets and roughly chop the stalk. Trim the **snow peas** and slice in half. Slice the **lime** into wedges.



2 COOK THE RICE

In a medium saucepan, place the water and **1** crumbled **vegetable stock** cube and bring to the boil. Add the **basmati rice**, stir, cover with a lid and reduce the heat to low. Cook for **10 minutes**, then remove the pan from the heat and set aside, covered, until the rice is tender and the water is absorbed, **10 minutes**. **TIP:** The rice will finish cooking in its own steam so don't peek!



3 MAKE THE PORK RISSOLES

While the rice is cooking, combine the **pork mince**, **garlic**, **ginger**, **spring onion** (white parts), **fine breadcrumbs** and **hoisin sauce** in a medium bowl. Using damp hands, shape heaped tablespoons of the mixture into rissoles and set aside on a plate. You should get 15-20 rissoles.



4 COOK THE VEGGIES

In a large frying pan, heat a **drizzle** of **olive oil** over a medium-high heat. Add the **broccoli** and a **dash** of **water** and cook until nearly tender, **3-4 minutes**. Add the **snow peas** and cook until just tender, **2-3 minutes**. Season with **salt** and **pepper** and transfer to a plate. Cover to keep warm.



5 COOK THE RISSOLES

Return the frying pan to a medium-high heat with a **generous drizzle** of **olive oil**. Add the **pork rissoles** and cook until browned, **2 minutes** each side. Reduce the heat to medium and cook, turning occasionally, until cooked through, **4-5 minutes**. Reduce the heat to low and add the **sweet chilli sauce** and **soy sauce**. Heat until slightly thickened, **1 minute**. Turn the patties to coat in the glaze, then remove from the pan. Add **1 tbs** of **water** to the pan and stir to combine. **TIP:** This will make the glaze saucy and pourable!



6 SERVE UP

Divide the basmati rice between plates. Top with the broccoli, snow peas and Asian pork rissoles. Spoon over the leftover glaze from the pan. Garnish with the spring onion (green parts) and a pinch of **chilli flakes** (if using). Serve with the lime wedges.

TIP: For kids, follow our serving suggestion on the main photo!

ENJOY!

4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
garlic	2 cloves
ginger	1 knob
spring onion	1 bunch
broccoli	1 head
snow peas	2 bags (200 g)
lime	2
water*	3 cups
vegetable stock	1 cube
basmati rice	2 packets
pork mince	1 packet
fine breadcrumbs	2 packets
hoisin sauce	1 sachet (75 g)
sweet chilli sauce	3 tubs (150 g)
soy sauce*	4 tsp
chilli flakes (optional)	pinch

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2340kJ (558Cal)	590kJ (141Cal)
Protein (g)	39.8g	10.0g
Fat, total (g)	11.7g	3.0g
- saturated (g)	4.1g	1.0g
Carbohydrate (g)	68.9g	17.4g
- sugars (g)	25.0g	6.3g
Sodium (g)	1350mg	342mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589

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