



# Sichuan-Glazed Pork Rissoles

with Sesame Fries & Asian Slaw

Grab your Meal Kit with this symbol



Potato



Mixed Sesame Seeds



Pear



Cucumber



Spring Onion



Japanese Dressing



Pork Mince



Fine Breadcrumbs



Sichuan Garlic Paste



Slaw Mix



Mayonnaise

Hands-on: **30-40 mins**  
Ready in: **40-50 mins**

How to improve pork rissoles? Toss them in our mild Sichuan garlic paste, of course! It adds loads of flavour and that saucy touch that makes every mouthful a delight. Fries with crisp sesame seeds and slaw coated in Japanese dressing seal the deal.

### Pantry items

Olive Oil, Rice Wine Vinegar (or White Wine Vinegar), Egg, Soy Sauce

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

### 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	3	6
mixed sesame seeds	1 sachet	2 sachets
pear	1	2
cucumber	1 (medium)	1 (large)
spring onion	2 stems	4 stems
Japanese dressing	½ packet (15g)	1 packet (30g)
rice wine vinegar* (or white wine vinegar)	1 tsp	2 tsp
pork mince	1 medium packet	1 large packet
fine breadcrumbs	1 packet	2 packets
egg*	1	2
salt*	¼ tsp	½ tsp
Sichuan garlic paste	1 packet (80g)	2 packets (160g)
soy sauce*	1 tbs	2 tbs
water*	1½ tbs	3 tbs
slaw mix	1 bag (150g)	1 bag (300g)
mayonnaise	1 packet (40g)	1 packet (100g)

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	3280kJ (784Cal)	449kJ (107Cal)
Protein (g)	44.9g	6.1g
Fat, total (g)	36.5g	5.0g
- saturated (g)	6.5g	0.9g
Carbohydrate (g)	63.1g	8.6g
- sugars (g)	26.3g	3.6g
Sodium (g)	1630mg	223mg

### Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.co.nz/foodinfo](https://www.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 sesame fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Place the fries on an oven tray lined with baking paper. Sprinkle with the **mixed sesame seeds**, a **pinch** of **salt** and **pepper** and **drizzle** with **olive oil**. Toss to coat, then bake until tender, **20-25 minutes**.

**TIP:** Cut the potato to the correct size so it cooks in the allocated time!



## 4. Cook the rissoles

Heat a large frying pan over a medium-high heat with a **good drizzle** of **olive oil**. Add the **rissoles** and cook until browned all over and cooked through, **3-4 minutes** each side. Remove the pan from the heat and add the **Sichuan garlic paste**, **soy sauce** and the **water**. Turn the rissoles to coat in the glaze.



## 2. Get prepped

While the fries are baking, thinly slice the **pear** into matchsticks. Thinly slice the **cucumber** into half-moons. Thinly slice the **spring onion**, keeping the green and white parts separate. In a large bowl, combine the **Japanese dressing (see ingredients list)** and **rice wine vinegar**. Set aside.



## 5. Dress the slaw

While the rissoles are cooking, add the **slaw mix**, **cucumber**, **pear** and **green parts** of the **spring onion** to the large bowl with the **Japanese dressing**. Season to taste and toss to coat.



## 3. Make the rissoles

In a medium bowl, combine the **pork mince**, **white parts** of the **spring onion**, **fine breadcrumbs**, **egg** and the **salt**. Using damp hands, shape heaped tablespoons of the **pork mixture** into meatballs, then flatten into 1cm-thick rissoles. Transfer to a plate. You should get 4-5 rissoles per person.



## 6. Serve up

Divide the sesame fries, Sichuan-glazed pork rissoles and Asian slaw between plates. Pour over any remaining glaze from the pan. Serve with the **mayonnaise**.

**Enjoy!**