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Chilli & Coriander Pork Patties with Sautéed Asian Veggies

This noodle dish is perfect for a busy evening; it will fill you up and still keep you light on your toes. Juicy pork patties pack a punch of flavour, and fresh, lively herbs dance on the palate with each and every mouthful.



Prep: 20 mins

Cook: 25 mins

Total: 45 mins



level 1



lactose
free



spicy

Pantry Items



Water



Soy Sauce



Warm Water



Brown Sugar



Fish Sauce



Olive Oil



Jasmine Rice



Pork Mince



Red Onion



Coriander



Birdseye Chilli



Lemon



Carrot



Snow Peas

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2P	4P	Ingredients
1 packet	2 packets	Jasmine rice, rinsed well
3 cups	6 cups	water *
1 packet	2 packets	pork mince
½	1	red onion, finely chopped
½ bunch	1 bunch	coriander, finely chopped
1	2	birdseye chilli, finely chopped
3 tbs	5 tbs	salt-reduced soy sauce *
1 tbs	2 tbs	warm water *
½	1	lemon, juiced
2 tsp	4 tsp	brown sugar *
1 tsp	2 tsp	fish sauce *
1	2	carrot, peeled & cut into matchsticks
100 g	200 g	snow peas, trimmed & cut into matchsticks
2 tsp	3 tsp	olive oil *

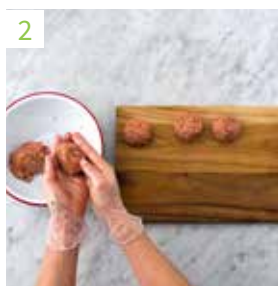
⊕ Ingredient features in another recipe

* Pantry Items

🌿 Pre-preparation

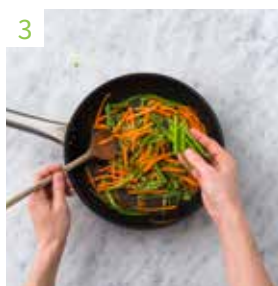
Nutrition per serve

Energy	2500	Kj
Protein	39.8	g
Fat, total	15	g
-saturated	4.6	g
Carbohydrate	72.8	g
-sugars	11.7	g
Sodium	1040	mg



You will need: *chef's knife, chopping board, vegetable peeler, medium saucepan, sieve, large bowl, medium frying pan, wooden spoon, medium bowl, aluminum foil and tongs.*

1 Place the **Jasmine rice** and the **water** in a medium saucepan and bring to the boil over a high heat. Reduce the heat to medium and simmer, uncovered, for **10-12 minutes** or until the rice is soft. Drain.



2 Meanwhile, in a large bowl, combine the **pork mince**, **red onion**, half of the **coriander**, half of the **birdseye chilli** and half of the **salt-reduced soy sauce**. Season with **salt** and **pepper**. Shape the mixture into patties (3 per person). Set aside.

3 Heat a medium frying pan over a medium-high heat. Add the remaining salt-reduced soy sauce, **warm water**, **lemon juice**, **brown sugar** and **fish sauce**. Bring to a boil and cook for **1-2 minutes** until slightly thickened. Add the **carrot** and **snow peas** and cook for **2-3 minutes** or until just tender. Transfer vegetables and sauce to a medium bowl and cover with foil to keep warm.



4 Heat the **olive oil** in the same pan over a medium-high heat. Add the pork patties and cook for **4-5 minutes** on each side or until cooked through and caramelised. Add the vegetables and the sauce back to the pan with the patties to heat through.



5 To serve, divide the rice between bowls and top with the pork patties and vegetables. Drizzle with the sauce and garnish with remaining coriander and birdseye chilli. Dig in!

Did you know? Coriander spans the culinary globe and is featured in a variety of cuisines, including Latin, Caribbean, Mexican, Mediterranean, North African, Indian, and Southeast Asian.