

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















Pork Mince

Spring Onion

Kecap Manis

Garlic

Rice Stick Noodles









Sugar Snap Peas

Long Red Chilli

Roasted Cashew

Coriander

2P	4P	Ingredients	
1 packet	2 packets	pork mince	
½ bunch	1 bunch	spring onions, finely sliced	1
2 tbs	4 tbs	kecap manis (recommended amount)	
2 cloves	4 cloves	garlic, peeled & crushed	4
⅓ packet	⅔ packet	rice stick noodles	
½ bag	1 bag	sugar snap peas, trimmed & finely sliced	1
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

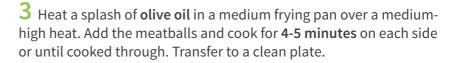
Nutrition per serve

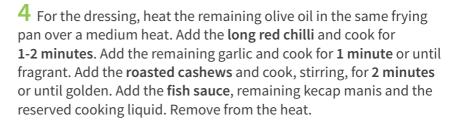
Energy	3110	Kj
Protein	41.2	g
Fat, total	26.5	g
-saturated	6.6	g
Carbohydrate	82.3	g
-sugars	25.5	g
Sodium	923	mg



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

- 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.





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





