



# THAI PORK PATTIES

WITH NOODLE SALAD

**DIFFICULTY:** Easy | **SERVES:** 4 | **READY IN:** 45 minutes

These juicy, flavoursome pork patties are served atop a noodle salad brimming with colourful veggies. Finish with a generous sprinkle of roasted peanuts and a sweet chilli soy dressing.



## DRESSING

- 3 Tbsp lime juice
- 2 Tbsp soy sauce
- 2 Tbsp sweet chilli sauce
- 1 tsp sesame oil

## NOODLE SALAD

- 1 large carrot
- 1 Lebanese cucumber
- 2 spring onions
- 1 large handful fresh coriander
- 400g pre-cooked flat ribbon noodles (14oz)
- 50g sango sprouts (1.8oz)
- 1/2 cup roasted, salted peanuts (100g)

## PORK PATTIES

- 1 spring onion
- 1 large handful fresh coriander
- 600g pork mince (1lb 5oz)
- 2 Tbsp sweet chilli sauce
- 2 tsp finely grated ginger
- 2 tsp fish sauce
- 2 tsp sesame oil
- 1/2 Tbsp lime juice
- 1 tsp cornflour
- 1 tsp salt
- 1/2 tsp garlic powder
- 1 Tbsp peanut oil

## 1. MAKE DRESSING

Place all dressing ingredients in a jar and shake to combine. Season to taste with salt and pepper.

## 2. PREPARE SALAD INGREDIENTS

Cut carrot and cucumber into matchsticks. Thinly slice spring onions and roughly chop coriander.

## 3. MAKE PORK PATTIES

Thinly slice spring onion and finely chop coriander for patties. Place in a bowl and add pork mince, sweet chilli sauce, ginger, fish sauce, sesame oil, lime juice, cornflour, salt and garlic powder. Use your hands to mix well, then shape into approximately 20 large meatballs and gently press down to form patties.

4. Heat peanut oil in a large frying pan on medium (not too hot as the patties burn easily). Fry patties for approximately 4 minutes each side, until browned and fully cooked through. Remove from heat and cover to keep warm.

## 5. MAKE SALAD

Place noodles in a large bowl and pour boiling water over the top. Leave for 2 minutes, then drain well. Return noodles to bowl and add carrot, cucumber, sprouts and half the spring onions, coriander and peanuts. Pour dressing over the top and toss until well combined.

## 6. SERVE

Divide noodle salad between individual serving plates or bowls. Top with pork patties and sprinkle remaining spring onions, coriander and peanuts over the top.



**WINE MATCH:** Try a Gewürztraminer.

## **THAI PORK PATTIES RECIPE NOTES**

**GLUTEN-FREE OPTION:** Use gluten-free soy sauce. Choose gluten-free rice noodles (follow cooking instructions on packet). Make sure you use gluten-free fish sauce and cornflour.

**INGREDIENT SWAPS / NOTES:** You could use chicken mince instead of pork mince if you prefer. Soy sauce can be used in place of the fish sauce, although the flavour won't be as authentic.

**STORING AND REHEATING:** Refrigerate dressed noodle salad separate from pork patties. Reheat patties in the microwave. Noodle salad can be eaten cold or microwaved briefly to take the chill off.