Hoisin Pork Meatball Subs

SERVING
4 people

COOK TIME
30 min



Ingredients

500g pork mince

2 tsp minced ginger

2 cloves garlic, minced

2 spring onions, finely chopped

1 tsp sesame oil

½ tsp salt

2 tbsp vegetable oil

4 crunchy baguette rolls

350g Simply Salads Asian Style Salad Kit, mixed with dressing and noodles

Coriander leaves, to serve

Sliced red chilli, to serve

HOISIN SAUCE MARINADE

¼ cup hoisin sauce

2 tbsp rice vinegar

1 tbsp soy sauce

½ tbsp brown sugar

Method

In a bowl, combine pork mince, ginger, garlic, spring onions, sesame oil and salt and mix well.

Scoop one tablespoon of pork mixture and roll into a ball. Repeat with remaining mince.

Heat vegetable oil in a fry pan over medium heat. Cook meatballs in 2-3 batches, until browned well. Set aside.

In the same pan, add all of the hoisin sauce marinade ingredients and whisk. Bring to the boil and then turn the heat to low. Simmer for 10 minutes or until thickened slightly. Add meatballs into sauce and toss to coat.

Cut baguette rolls in half. Divide Asian Style Salad Kit among each roll, top with 3-4 meatballs and drizzle with extra hoisin sauce. Sprinkle with coriander and sliced chilli and serve immediately.