

Sticky meatball bunless Banh Mi

Serves: 4

Prep time: 15 mins

Cook time: 15 mins



Ingredients

- 145ml apple cider vinegar
 - 3 tsp sugar
 - 200g fresh coleslaw mix
 - ¼ cup hoisin sauce*
 - ½ tsp honey
 - 20g fresh ginger, finely grated
 - 500g extra-lean pork mince
 - 1 large zucchini, grated
 - 2 garlic cloves, finely chopped
 - Olive oil spray
 - 2 baby gem lettuce, leaves separated
 - ½ cup coriander leaves (optional)
 - 4 tbs sriracha mayonnaise* (optional)
- * Gluten free if using gluten-free hoisin sauce and mayonnaise

Methods

Step 1: Combine ½ cup vinegar and sugar in a large shallow dish. Add the coleslaw mix and toss to combine. Cover and set aside in the fridge.

Step 2: To make the sticky meatball sauce, combine hoisin, honey, ginger and 1 tablespoon of vinegar in a small bowl and set aside.

Step 3: Add the mince, zucchini and garlic to a large bowl. Season with pepper and mix well.

Step 4: Using damp hands, roll level tablespoons of mince mixture into 32 meatballs.

Step 5: Lightly grease a large non-stick frying pan with olive oil and heat over medium heat. Cook the meatballs, turning occasionally, for 6 minutes or until cooked. Remove from the pan and set aside.

Step 6: Add a splash of water to deglaze the pan. Add the reserved sticky meatball sauce and cook for 2 minutes or until slightly thickened. Return the meatballs to the pan, along with any juices, and cook, stirring, for 1-2 minutes, until the meatballs are coated and sticky.

Step 7: Drain the pickling liquid from the coleslaw mix.

Step 8: Top lettuce leaves with pickled coleslaw and meatballs. Drizzle over the sriracha and scatter with coriander, if using. Serve.

