



Asian-Style Meatballs

Recipe from Wayne Morris

Dive in to the wonderful world of Meatballs with this Asian twist.

Prep time: 20-30 min

Cook time: 20-30 Min

Feeds: 4-5

Method

Add mince, salt, garlic, parsley, coriander & 2 heaped table spoons of Herb spread in a large bowl & combine well. Roll into medium size balls then place on a tray and chill for 15mins. Meanwhile, cut the head off the Pak choy & wash. Cut the thicker white stems off the leaves and roughly slice.

In a medium pot of salted water gently boil the leaves for 1min, then strain and chill under cold water. Strain again when cold and set aside. Gently fry the sliced stems for 30 secs and set aside.

In a large pot of salted gently boiling water, cook the Udon noodles as on the packet. Cool down Noodles once cooked under cold water. Strain and set aside.

Fry meatballs in batches with good quality oil & a splash of Asian-Style Dressing, on a medium to high heat until 90% cooked through. Add a little oil each time between batches, if needed.

Once the last batch of meatballs are 50% cooked add in the rest of the cooked meatballs, Asian greens and noodles and cook on medium heat, until hot.

Place into serving bowls or onto plates and generously drizzle Cuisine Scene, Asian Style Dressing on top and enjoy.

Ingredients

1kg pork mince
1 ½ tsp salt
3 cloves crushed garlic
¼ cup finely chopped parsley
¼ cup finely chopped coriander
Waiheke Island Asian Herb Spread
4 pkts single Udon noodles
1 head of Pak choy or bok choy
(or 2 cups of any Asian greens)
Cuisine scene Asian Style Dressing



"Add in an extra teaspoon of Waiheke Island Herb spread to your meal for a burst of added flavour!"

Optional: Change up how you cook the meatballs by steaming them in a large steamer or in batches!

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