

Layered Rice Noodle Salad



Ingredients

- 300 g lean pork mince
- 2 cloves garlic, grated
- 2 stalks lemongrass, tender inner part, minced
- 1 red chilli, seeds removed, minced (optional)
- 2 spring onions, finely chopped
- 1/4 bunch coriander, finely chopped
- 1 tsp sesame oil
- 1 lime zest
- Salt
- Pepper
- 125 g dried vermicelli rice noodles
- 1 baby cos, shredded
- 250 g cherry tomatoes
- 50 g bean sprouts, rinsed

1 Lebanese cucumber, julienne
1 carrot, peeled and shredded
2 tbsp fried shallots
1/4 bunch mint leaves to serve
2 Tbsp honey (for dressing)
1/4 cup light soy sauce or tamari (for dressing)
1/4 cup rice vinegar (for dressing)
2 tbsp sesame oil (for dressing)
2 tbsp peanut or veggie oil (for dressing)
1 Juice of lime (for dressing)
1 tsp sambal oelek - optional (for dressing)

Method:

1. To make the meatballs, mix pork mince, garlic, lemongrass, chilli (if using) spring onion, coriander, sesame oil salt, paper and lime zest in a bowl. Roll each 1 table of mixture into a ball. Make about 22 meatballs. Place on a greased baking tray. Bake in a preheated oven at 190C for 10 minutes. If not cooked through after 10 minutes, turn meatballs to the other side and bake for another 5 minutes
2. Place the rice noodles in a bowl. Pour boiling water from a kettle over the noodles to cover. Leave to soften for a few minutes. Drain and stir it occasionally to help cooling.
3. Whisk together the dressing ingredients to create dressing.
4. Spoon the meatballs, rice noodles, dressing and salad vegetables in alternating layers in a large glass bowl. Top with mint leaves and fried shallots to serve.
5. For a vegetarian alternative, substitute the pork meatballs with baked eggplant.