

SPOTLIGHT RECIPE

BUN CHA VIETNAMESE MEATBALLS PORK OR CHICKEN

Bún chả is a Vietnamese dish of grilled pork and noodles, which is thought to have originated from Hanoi, Vietnam. Bún chả is served with grilled fatty pork (chả) over a plate of white rice noodles and herbs with a side dish of dipping sauce.

SERVES 6



INGREDIENTS

- 2 pounds pork mince (ground pork) or chicken
- 1 tablespoon fish sauce
- 2 teaspoons white sugar
- 1/3 cup finely chopped green onions / scallions
- 1 clove garlic, minced
- Pinch of white pepper and salt
- 2 teaspoons lemongrass paste or fresh, finely chopped
- 1 1/2 tablespoons oil

Sauce

- 3 tablespoons white sugar
- 3 tablespoons fish sauce
- 2 tablespoons rice wine vinegar
- 2 tablespoons lime juice
- 1/3 cup water
- 1 bird's eye chilli, seeded and finely chopped
- 3 cloves garlic, finely chopped

DIRECTIONS

Mix all ingredients except oil until combined.

Shape into 6 mini-hamburger patties with your hands.

Heat oil in a skillet over medium-high heat. Add patties and cook for 2 1/2 minutes or until golden. Flip, cook 2 minutes, then remove.

Sauce: Mix ingredients. Set aside.

Noodles: Pour over boiling water and soak per packet directions. Drain, set aside.

Assemble bowls

Place noodles in bowl. Top with lettuce, carrots and radish.

Place meatballs on top, and top with coriander and mint.

Spoon over a generous amount of sauce.

Side dished

Vermicelli Noodles

Lettuce, Carrots and Radish for garnish

Coriander and Mint for garnish

