

FEBRUARY'S
MUNCH OF
THE MONTH

FEATURED
PRODUCT

Australian
Life
MAGAZINE



SARAH TODD'S
HOT TODDY SAUCES
RRP: FROM \$8.00

HOT TODDY SRIRACHA PORK MEATBALL BANH MI

Serves: 4 | Preparation Time: 45 minutes (including marinating time) | Cooking Time: 25-30 minutes



INGREDIENTS

for the meatballs

- 500 g pork mince
- ¼ Cup Low Sodium Soy Sauce
- 1 Tbsp. Fish Sauce
- 2 Tbsp. Sugar, divided
- 2 Finely Minced Garlic Cloves
- ¼ Cup Finely Chopped Onion or Shallot
- 2 Tsp. Salt, divided
- ½ Tsp. Pepper
- ½ Cup Panko Bread Crumbs
- 1 Egg
- 2 Tbsp. Hot Toddy Sriracha (adjust to taste)

INGREDIENTS

for the Carrot Cucumber salad

- ½ Cup Julienned Carrots
- ½ Cup Julienned Cucumbers
- ¼ Cup Distilled White Vinegar
- ¼ Cup Water or Stock

INGREDIENTS

for the Sriracha mayo

- ½ Cup Mayo
- 2 Tbsp. Hot Toddy Sriracha (adjust to taste)

INGREDIENTS

for the toppings

- 1 Finely Sliced Jalapeno
- Thinly Sliced Onion
- Fresh Cilantro

INGREDIENTS

for the sandwich

- French Bread Rolls
- 1 Tbsp. Avocado Oil

METHOD:

Prepare Meatball Mixture:

Combine ground pork, soy sauce, fish sauce, 1 tbsp. sugar, garlic, onion, panko bread crumbs, 1 tsp. salt, pepper, egg, and 2 tbsp. Hot Toddy Sriracha. Mix until well combined. Cover and refrigerate for 30 minutes.

Make Carrot Cucumber Salad:

Mix carrots, cucumbers, vinegar, remaining 1 tbsp. sugar, and 1 tsp. salt. Refrigerate until ready to serve.

Form Meatballs:

Shape the mixture into 1" meatballs.

Cook Meatballs:

Preheat an oven-safe skillet over medium-high heat. Add avocado oil. Cook meatballs for 2-3 minutes on each side until a crust forms. Add water or stock to deglaze the pan. Transfer to the oven and bake for 15-18 minutes until cooked through.

Prepare Sriracha Mayo:

Mix mayo with 2 tbsp. Hot Toddy Sriracha. Adjust to taste.

Assemble Banh Mi:

Spread Sriracha mayo on French bread rolls. Add about 5 meatballs per roll. Top with carrot cucumber salad, jalapeños, cilantro, and onion.

Serve:

Serve the Banh Mi immediately while the meatballs are warm and the bread is toasty.

Ingredients: Chilli Paste [Water, Pickled Chilli (12%), Cayenne Chilli (4.9%)], Sugar, Vinegar, Starch (Corn and Tapioca), Rice Vinegar, Garlic, Salt, Sesame Oil, Spices, Yeast Extract.

Allergens: Contains Sesame



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