

45 minutes

Serves 4

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Ingredients:

Meatballs:

- 500g pork mince
- 3cm knob ginger, chopped
- 2 cloves garlic, chopped
- 2 tsp (10ml) sesame oil
- ½ bunch spring onions, finely sliced
- Salt and milled pepper
- ¼ cup (60ml) black sesame seeds
- Glug vegetable oil

Stir-fry:

- 1 green pepper, cut into chunks
- ½ bunch spring onions, peeled and cut into chunks
- 1 pineapple, peeled and cut into chunks

Sauce:

- 3 Tbsp (45ml) hoisin sauce
- 2 Tbsp (30ml) white wine vinegar
- 2 Tbsp (30ml) light soy sauce
- 1 tsp (5ml) cornflour, mixed with a little cold water
- Cooked rice noodles, for serving

Method

GOOD IDEA

Replace sauce ingredients with a PnP ready-made stir-fry sauce.

1. Combine mince, ginger, garlic, sesame oil, spring onions and seasoning.
2. Shape into small meatballs. Roll in sesame seeds to coat.
3. Heat a generous glug of oil in a large pan or wok and fry meatballs until golden and almost cooked through.
4. Add green pepper, spring onion and pineapple and fry until just tender.
5. Add sauce ingredients and cook until mixture thickens slightly.
6. Serve tossed with noodles.

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