

Less than 45 minutes

Serves 4-6

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Ingredients:

- 1 packet (about 500g) pork mince
- 2 Tbsp (30ml) chopped coriander
- 1 tsp (5ml) paprika
- 2 spring onions, sliced
- $\frac{3}{5}$  cup (150ml) dried breadcrumbs
- Salt and milled pepper
- 2 Tbsp (30ml) canola oil
- 1 can (400g) tomato purée
- 2 Tbsp (30ml) sugar
- Juice (60ml) of 1 lemon
- 4 PnP mini French loaves, sliced
- 2 cups (250g) grated cheese (like a combination of cheddar, gouda or mozzarella)

Slaw:

- 3 Tbsp (45ml) canola oil
- 1 tsp (5ml) Dijon or wholegrain mustard
- 1 red chilli, deseeded and chopped (optional)
- Juice (60ml) of 1 lemon
- Salt and milled pepper
- 1 packet (300g) PnP shredded red and white cabbage
- 4-5 radishes, sliced
- Lime wedges, for serving (optional)

### **COOK'S NOTE**

Can't find pork mince? Simply remove pork sausage meat from its casing or use beef mince instead.

#### Method:

1. Combine pork mince, coriander, paprika, spring onion and breadcrumbs. Season.
2. Roll 2 Tbsp (30ml) mixture into equal-sized balls (you should end up with 15-18 meatballs).
3. Heat oil in a pan and brown meatballs in batches for 6-8 minutes or until golden. Set aside.
4. Add tomato purée, sugar and lemon juice to pan.
5. Cook for 8-10 minutes or until sauce thickens.
6. Preheat oven to 200°C.
7. Place loaves onto a lined baking tray.
8. Spread about ¼ cup (60ml) sauce onto the inside each loaf.
9. Divide meatballs and remaining sauce between loaves and top with cheese.
10. Bake for 5-7 minutes or until golden and cheese has melted.
11. Combine slaw ingredients.
12. Place subs onto platters and allow guests to tear and share themselves.
13. Serve with slaw on the side and lime wedges, if you like.