



Ingredients

- 1 pkt Maggi Air Fryer Crispy Japanese Style Seasoned Coating
- 2 tbsps Fish Sauce
- 1 tbsp Sweet Chilli Sauce
- 500 g Pork Fillet
- 1 Egg, lightly beaten
- 2 g Spray Oil
- 2 Carrot, Peeled, Cut Into Thin Matchsticks
- 50 g Shallots
- 1 Bunch Fresh coriander
- 1 Bunch vietnamese mint
- 1 Telegraph cucumber, sliced
- 1 Red Capsicum, sliced thinly
- 0.5 cup Unsalted Roasted Peanuts
- 40 g Shallots
- 0.25 cup Lime Juice
- 1 tbsp Light Soy Sauce

Instruction

1. Preheat Air fryer to 200°C for 5 minutes
2. Coat both pork pieces in egg, shake off any excess. Sprinkle over half the Maggi Crispy Japanese Style Seasoned Coating, pat down coating firmly, making sure to coat the ends of the pork, turn over and repeat.
3. Spray air fryer basket with oil spray. Place pork fillet pieces air fryer basket, in a single layer cook on 200'C for 8 minutes, then turn and cook for another 5-7 minutes or until browned lightly and cooked through. Set aside and rest for 3-4 minutes. Cook in batches, if necessary.
4. Meanwhile to make dressing, combine lime juice, fish sauce, light soya sauce and sweet chilli sauce into a small bowl and mix.
5. Combine carrot, shallots, coriander, mint, cucumber, and red capsicum in a large bowl. Add dressing and toss to combine. Divide evenly among serving bowls. Top with thinly slice pork fillet. Note: Cooking time may vary between air fryer sizes and models.

Nutrition

Carbohydrates	72.19 g
Energy	542.23 kcal
Fats	22.61 g
Protein	8.41 g

⌚ 49 Minutes

⊕ 4