



Teriyaki Pork Meatball and Noodle Bowls

Ingredients

- 1 pkt MAGGI Teriyaki Bowls Marinade & Drizzle
- 500 g Lean Minced Pork
- 2.96 g Roasted Sesame
- 2 tsps Vegetable Oil
- 2 pkts Maggi 2 Minute Noodles Chicken
- 150 g Snow Peas
- 350 g Sweet Pepper
- 40 g Cucumber
- 25 g Alfalfa Seeds Sprouts
- 25 g Spring onions

Instruction

1. In a medium bowl, combine MAGGI Teriyaki Bowls Quick Marinade with mince, marinate for 5 minutes. Divide mix into 16 equal parts, rolling each into a ball between the palms of your hands, place on a tray, cover and refrigerate for 10-15 minutes.
2. Heat a medium sized frying pan on medium heat; lightly toast sesame seeds until golden, remove and set aside.
3. Heat oil in the same frying pan, cook meatballs for 10 minutes or until cooked through, turning occasionally.
4. Meanwhile, cook noodles according to packet directions – omitting the flavour sachets, drain. Add contents of one flavour sachet to drained noodles and mix well.
5. Divide noodles into 4 bowls, top with 4 meatballs, snow peas, capsicum, cucumber, and alfalfa sprouts (if using). Add the MAGGI Teriyaki Bowls Drizzle on each bowl, finish with spring onion and sesame seeds, enjoy!

Nutrition

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|---------------|-------------|
| Carbohydrates | 43.48 g |
| Energy | 535.81 kcal |
| Fats | 25.23 g |
| Protein | 31.51 g |

🕒 35 Minutes

⊕ 4