



FOOD WASTE challenge

AFTER SCHOOL SNACKS

A REFRESHING CHANGE FROM PARTY PIES AT YOUR NEXT PARTY

AN ALTERNATIVE TO SANDWICHES IN THE LUNCH BOX

Great for

# San Choy Bau Noodle Balls

SERVES 30 BALLS

## INGREDIENTS

- 500 grams Pork Mince
- 72 grams Packet 2 Minute Chicken Noodles
- 1 Onion diced
- 2 Shallots sliced
- 1 tsp Hoisin Sauce
- 2 tsp Sweet Soy Sauce
- 1 tsp Garlic Salt

## METHOD

1. Pour 1 cup of boiling water over noodles and add flavouring
2. Set aside for 5 minutes until soft.
3. Drain water and pour into large bowl.
4. Add remaining ingredients and mix well.
5. Preheat deep fryer to 150 degrees.
6. Using 1 teaspoon of mix roll into balls and cook in batches of 10 for 3 minutes.
7. Drain on paper towel.
8. Serve with sweet chilli or soy dipping sauce.



## HINTS AND TIPS: FREEZING

1. Double, or even triple the batch so you have these savoury balls ready to serve whenever you need them. Suitable for freezing up to 4 months.
2. Freeze in a sandwich sized GLAD Snap Lock bags. Just place balls in a single layer and lightly squeeze out all the air before sealing. This will help prevent against freezer burn.
3. Be sure to label the bag and store on the side of your fridge for easy access. You can easily fit several bags of savoury balls, slices and other freezable snacks into your freezer if you pack/store them in single layers and stack the bags on top of each other in the freezer.

You can also store San Choy Bau Noodle Balls in the fridge for up to three days. Simply place the balls in a GLAD Snap Lock bag as above and seal.