



Spicy Pork Meatballs

Ingredients

- 400 g Lean Minced Pork
- 1 Carrot, grated
- 1 Zucchini, grated
- 1 Egg
- 0.33 cup Bread Crumbs
- 1 pkt MAGGI Your meal your way Chilli Con Carne
- 1 tbsp Canola Oil
- 1 tsp Dijon Mustard
- 0.25 cup White Wine Vinegar
- 1 tsp Honey
- 3 Nectarines
- 200 g Baby spinach leaves
- 1 Red Onion
- 1 Avocado
- 1 Lebanese Cucumber

Instruction

1. Combine pork, carrot, zucchini, egg, breadcrumbs, MAGGI Your Meal Your Way Chilli Con Carne in a bowl. Use clean hands to mix until well combined. Shape mixture into 16 meatballs.
2. Heat oil in large grill pan on medium heat; add meatballs, cook 10 minutes or until cooked through, set aside.
3. In a small bowl combine mustard, vinegar, honey and extra oil. Whisk until combined. In a large bowl combine nectarines, baby spinach, red onion, avocado and cucumber. Drizzle with desired amount of dressing and carefully toss. Serve with spicy meatballs

Nutrition

Carbohydrates	30.97 g
Energy	472.82 kcal
Fats	25.18 g
Protein	28.3 g

🕒 30 Minutes

⊕ 4 Portions