

Meatball Sandwich with Percik Sauce

SERVES: 2 TIME: 30 MINS

Ingredients:

8 pcs frozen meatballs
4 tbsp **SMAKRIK** rapeseed oil
1 medium red onion
10g garlic
6g ginger
10g dry chilli
4g cumin
100ml coconut milk
2 sticks of lemongrass
4 tbsp sugar
2 tsp **FALKSALT** sea salt flakes
30g butterhead lettuce
6 slices fresh tomatoes

Cooking up the sauce:

1. Blend all ingredients below together:
 - 20g red onion
 - 10g garlic
 - 2 sticks lemongrass
 - 6g ginger
 - 4g cumin
2. Drizzle **SMAKRIK** rapeseed oil on a pan over high heat.
3. Pour blended ingredients into pan.
4. Sauté and stir well until fragrant.
5. Add coconut milk.
6. Season with **FALKSALT** sea salt flakes.
7. Bring it to a boil, turn off the heat and add your meatballs.

Assembling the sandwich:

1. Steam hotdog bun for 30s.
2. Arrange butterhead lettuce, sliced tomatoes and sliced onions on hotdog bun.
3. Top it off with meatballs in Percik sauce.