

She's on the Money.



BUDGET-FRIENDLY DINNERS:

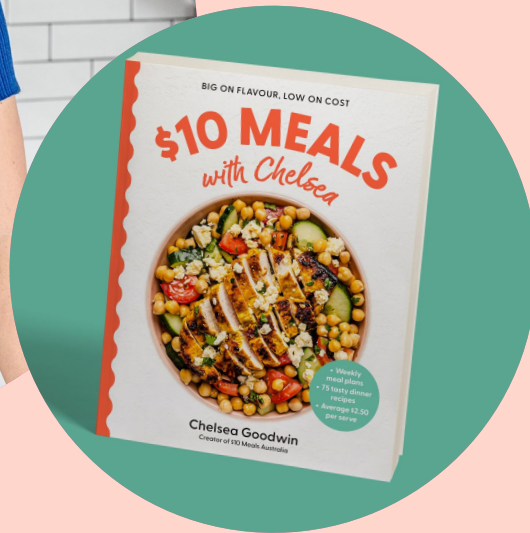
Delicious \$10 Meals

WITH CHELSEA



Yummy!





These recipes are from the Week 2 Meal Plan in my cookbook, **\$10 Meals with Chelsea**. You'll start by making a large batch of the **Vietnamese Meatball** mixture- enough for 3 meals that will serve 4 people! You'll need to reserve a third of the raw mix (*about 2 cups*) for the **Pork Noodle Stir Fry**. I recommend freezing it if you're not planning to use it within a couple of days.

The rest of the mixture will be rolled into meatballs and cooked. You can serve half in the rice bowls with the dipping sauce and **Asian Slaw**. The other half can be popped in the fridge for the **Meatball Banh Mi** or frozen for future meals.

All of these recipes can be halved or doubled. If you don't eat pork, don't despair because chicken mince is equally as delicious. Just read my recipe notes for tips on substitutions. Please also note that I use 15 ml tablespoons in all of my recipes (*check, as yours might be 20 ml!*)

I hope you love the meals as much as I do and please reach out if you have any questions.

CHELSEA X

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Vietnamese Meatballs

The crowd favourite you have to try

SERVINGS 12 (for 3 meals)

PREP 15 minutes

COOK 15 minutes

1.5 kg pork mince
 1/3 cup (75 g) brown sugar
 6 green onions, pale parts finely chopped (reserve dark parts for garnish)
 ¼ cup coriander leaves, finely chopped
 6 cloves garlic, crushed
 2 teaspoons finely grated fresh ginger
 4 1/2 tablespoons fish sauce
 1 ½ teaspoons salt
 ¾ teaspoon ground black pepper
 ¼ cup (60 ml) vegetable oil

Dipping Sauce

2 tablespoons caster sugar
 1 ½ tablespoons fish sauce
 ½ tsp sriracha
 1 small clove garlic, crushed
 juice of ½ lime

To Serve

steamed jasmine rice
 ½ continental cucumber, thinly sliced
 1 green onion, reserved dark part thinly sliced
 coriander leaves

Asian Slaw (next recipe)

Prep

- Combine the pork mince, brown sugar, green onion, coriander, garlic, ginger, fish sauce, salt and pepper in a large mixing bowl. Mix well with a large spoon for a couple of minutes, and don't be afraid to use your hands (*gloves optional!*).
- If following the meal plan, reserve a third of the mixture and store (*uncooked*) in a container in the fridge or freezer for Friday's **Hokkien Noodle Stir-Fry**.
- Roll 1 ½ tablespoons of the remaining mixture into meatballs. You can keep them as rounds or flatten them down a little like tiny patties. If making ahead, store in the fridge, covered, for up to 24 hours.
- For the **dipping sauce**, combine the sugar, fish sauce, sriracha, garlic, lime juice and 2 tablespoons water in a small bowl. Set aside or refrigerate until ready to serve.

Cook

- Heat the oil in a large frying pan over medium-high heat. Cook meatballs in batches for about 7-8 minutes, turning occasionally, until browned all over and cooked through.
- Serve 4-5 meatballs per person in a bowl with steamed rice, cucumber and Asian Slaw. (The remaining meatballs will be used for Tuesday's Meatball Bahn Mi.)
- Drizzle the dipping sauce over the rice and meatballs and top with sliced green onion and coriander.

Notes

Leftovers: The meatballs can be frozen (*raw or cooked*) for up to 3 months. Store in the fridge for up to 3 days and reheat in the microwave or in the oven, in a covered ovenproof dish.

Meal Plan: Set aside at least 4 cooked meatballs per person if making the Meatball Bahn Mi.

Timing: If serving with steamed rice, start the rice while you're prepping the meatballs and it should be ready at the same time. I recommend cooking 2 cups (400 g) rice, which will yield 6 cups cooked.

Spice: For a spicy kick, add up to 1 tablespoon of sriracha to the meatball mixture.

Substitutions: If substituting pork mince with chicken mince, you will most likely need to add breadcrumbs to bind the meatballs. Start with ¼ cup (25 g) and keep adding until the meatballs bind together. Coriander can be substituted with fresh mint.



Asian Slaw

A spicy twist on a classic

SERVINGS 4

PREP 15 minutes

Slaw

1 large carrot, grated or cut into match-sticks
3 cups (240 g) finely shredded red cabbage
2 tablespoons finely chopped coriander leaves
2 green onions (dark part), finely sliced

Dressing

1/4 cup (75 g) mayonnaise
2 teaspoons lime juice
1/2 teaspoon sriracha
1/2 teaspoon fish sauce
1 teaspoon caster sugar
1 small clove garlic, crushed

Steps

1. To make the dressing, mix all the ingredients together in a bowl. Taste and add more sugar or sriracha if you feel it needs more sweetness or heat. Add more mayonnaise if it is too spicy.
2. Combine the slaw ingredients in a large bowl. Drizzle dressing over slaw and toss to coat.

Notes

Dietary: For vegans, substitute a vegan fish sauce or light soy sauce for the fish sauce.

Substitutions: If you're short on time, use a 250g bag of pre made slaw instead of making it from scratch.



Meatball Banh Mi

The pickled veg is everything

SERVINGS 4

PREP/COOK 25 minutes

16-20 leftover cooked Vietnamese meatballs
4 Vietnamese bread rolls, halved lengthways

Speedy pickled vegetables

2 tablespoons rice wine vinegar
2 tablespoons caster sugar
½ teaspoon salt
1 large (or 2 small) carrot, coarsely grated or cut into matchsticks
½ continental cucumber, thinly sliced

Sriracha mayo

¼ cup (75 g) mayonnaise
2 teaspoons sriracha, or to taste

Asian Slaw

coriander sprigs

Steps

1. To make the speedy pickled vegetables, mix the rice wine vinegar, 1 tablespoon water, sugar and salt together in a medium bowl. Add the carrot and cucumber, toss to combine and set aside.
2. For the sriracha mayo, mix the mayonnaise and sriracha in a small bowl. Taste and adjust to your desired level of heat.
3. Reheat the meatballs in the microwave, oven or air fryer.
4. Spread the sriracha mayo on the inside of the bread rolls (*both sides*). Drain the pickled vegetables.
5. Add meatballs to the rolls with a generous amount of pickled vegetables and a few sprigs of fresh coriander and mint leaves.

Notes

Additions: I'll often add a few drops of Maggi Seasoning or fresh chilli for a more authentic flavour. If you can get your hands on a daikon radish, it can be pickled with the carrot and cucumber.

Bread: Vietnamese bread rolls are crusty on the outside and soft on the inside. They can be purchased from some supermarkets or at any good Vietnamese bakery. The best substitute would be a baguette cut into smaller pieces or any crusty long bread roll.

Leftovers: Wrap them up and pop them in lunchboxes the next day!

Pickled vegetables: These can be made ahead and kept in a jar or container in the fridge for up to a week.



Pork Noodle Stir-Fry

In my home we call these 'food-court noodles' – they're S&J good!

SERVINGS 6

PREP 15 minutes

COOK 10 minutes

reserved (and defrosted) Vietnamese meatball mixture (about 2 cups)
2 carrots, thinly sliced
200 g green beans, trimmed and cut into thirds
3 cups (240 g) finely shredded red cabbage
2 green onions, sliced (keep pale and dark parts separate)
800 g shelf-fresh hokkien noodles
2 tablespoons vegetable oil
sriracha (optional)

Sauce

1 tablespoon cornflour
2 tablespoons water or chicken stock
3 tablespoons dark soy sauce
3 tablespoons light soy sauce
3 tablespoons oyster sauce

Prep

- Remove the meatball mixture from the fridge and set aside on the bench.
- Peel and slice the carrot, chop green beans, shred cabbage and slice the green onions, separating the dark green from the white/light green slices.
- Prepare the noodles according to packet instructions.
- To make the sauce, place cornflour into a bowl and gradually add the water or chicken stock, stirring until smooth. Stir in the remaining ingredients. Set aside.

Cook

1. Heat half the oil in a wok or large frying pan over high heat. Add the meatball mixture to the pan. Spread it out and let it caramelize on one side for a couple of minutes before breaking it up. Cook until well browned. Remove from pan and transfer to a plate
2. Heat the remaining oil in the pan and add the carrot and pale part of the green onion. Stir-fry for a minute or two then add the beans and cabbage and stir-fry for another minute.
3. Give the sauce a quick whisk then pour it into the pan. Stir through for 30 seconds then add the noodles and cooked meatball mixture. Stir-fry for a couple of minutes, until well coated in the thick glossy sauce. Taste and add a dash of sriracha if you'd like some heat.
4. Divide between serving bowls and sprinkle with the dark green onions.

Notes

Leftovers: Store in the fridge for up to 2 days. Reheat in the microwave or on the stovetop.

Vegetables: Any stir-fry vegetables can be used for this dish, either frozen or fresh.

Sauce: I use 15 ml tablespoons for recipes so check your tablespoons as they may have a 20 ml capacity. This can throw off the balance of the sauce and may result in a much stronger, saltier flavour.

Noodles: You could substitute the Hokkien noodles with any egg noodles or rice noodles. Be very gentle when separating and preparing fresh noodles as they can break apart. The brands I purchase are in 400 g packs – you will need 2 for this recipe.

Thanks for Cooking with Us!

We hope you loved these budget-friendly, delicious recipes from **\$10 Meals with Chelsea**! By making the most of simple, affordable ingredients, you're proving that great meals don't have to cost a fortune.

[Want more recipes, meal plans, and money-saving food tips?](#)

 Buy the cookbook: **\$10 Meals with Chelsea**

 Find her on Instagram: **@dolladollameal**

 Join her Facebook Group: **\$10 Meals Australia**

And if you're looking for more ways to make your money work smarter (while still living your best life), don't forget to follow us at **@shesonthemoneyaus** or search  **She's on the Money** wherever you get your podcasts!

Happy cooking (and saving)!

Chelsea & the SOTM Team x