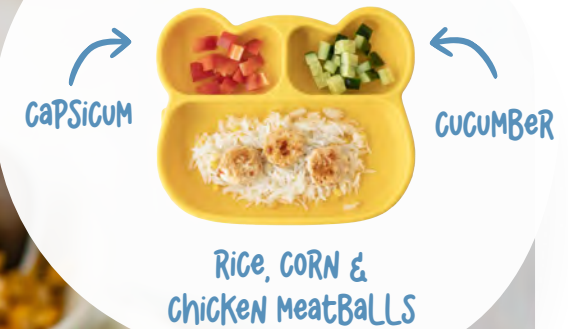


for the
little ones

San Choy Bau

Flavoursome chicken and rice served in lettuce cups make a quick and easy share-style dinner.



20 Minutes



2 Servings



Chicken

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FROM YOUR BOX

| | |
|-------------------|---------|
| BASMATI RICE | 150g |
| BABY COS LETTUCE | 1 |
| CHICKEN MINCE | 300g |
| BROWN ONION | 1 |
| GARLIC CLOVE | 1 |
| GINGER | 1 piece |
| CORN COB | 1 |
| RED CAPSICUM | 1 |
| LEBANESE CUCUMBER | 1 |

FROM YOUR PANTRY

sesame oil (or other), soy sauce, sweet chilli sauce

COOKING TOOLS

saucepan, large frypan

You can serve this dish as chicken fried rice if you prefer!

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. COOK THE RICE

Place rice in a saucepan, cover with **300ml water**. Bring to a boil. Cover with a lid and reduce to medium-low heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. PREPARE THE LETTUCE CUPS

Separate and rinse lettuce leaves. Keep in a bowl of water in the fridge until serving.



3. COOK THE CHICKEN

Heat a large frypan with **oil** over medium-high heat. Add chicken mince and cook for 3 minutes breaking up lumps with a spatula. Dice and add onion, crush in garlic and cook for further 3 minutes.



4. ADD CORN, RICE & SAUCES

Grate ginger to yield 1/2 tbsp and remove corn kernels from cob. Add to pan with cooked rice. Cook for 2 minutes then season with **1-2 tbsp soy sauce** and **1-2 tbsp sweet chilli sauce**.

tip Serve chicken and rice separately if preferred. Use soy sauce and sweet chilli sauce to taste!



5. PREPARE THE TOPPINGS

Dice capsicum and cucumber.

tip Add other toppings to taste such as sesame seeds, cashews, peanuts or fried shallots!



6. FINISH AND SERVE

Place chicken, cucumber, capsicum and lettuce cups at the table.

Spoon chicken into lettuce cups and add toppings to serve.

tip Use more sweet chilli or soy sauce if you like!