

for the  
little onesRICE, CORN &  
CHICKEN MEATBALLS

# San Choy Bau

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



20 Minutes



4/6 Servings



Chicken

How did the cooking go? Go to the **My Recipes** tab in your **Profile** and leave a review or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

## FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	150g	2 x 150g
BABY COS LETTUCE	2-pack	2-pack
CHICKEN MINCE	600g	600g + 300g
BROWN ONION	1	1
GARLIC CLOVES	2	3
GINGER	1 piece	2 pieces
CORN COB	1	2
RED CAPSICUM	1	2
LEBANESE CUCUMBERS	2	3

## 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.

**6P – Cover rice with 600ml water.**



### 4. ADD CORN, RICE & SAUCES

Grate **ginger** and remove **corn kernels** from **cob**. Add to pan with **cooked rice**. Cook for 2 minutes then season with **2-3 tbsp soy sauce** and **2-3 tbsp sweet chilli sauce**.

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



### 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 3-4 minutes breaking up lumps with a spatula. Dice and add **onion**, crush in **garlic** and cook for a further 3-4 minutes.



### 5. PREPARE THE TOPPINGS

Dice **capsicum** and **cucumbers**.

**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!