

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 Servings Chicken

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## FROM YOUR BOX

BASMATI RICE	150g
BABY COS LETTUCE	2
CHICKEN MINCE	600g
BROWN ONION	1
GARLIC CLOVES	2
GINGER	1 piece
CORN COB	1
RED CAPSICUM	1
LEBANESE CUCUMBERS	2

## 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 3-4 minutes breaking up lumps with a spatula. Dice and add onion, crush in garlic and cook for further 3-4 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 **2 tbsp soy sauce** and **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 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!