



### Product Spotlight: Lemongrass

To prepare your lemongrass, cut it in half lengthways and remove the core, then bash it with the end of your knife to release the perfumes before chopping.



## Basil Chicken Stir-Fry

Tender diced chicken breast tossed with stir-fried Asian greens, sweet Thai basil, crunchy cashews, glossy sweet chilli and lemongrass sauce, all served on a bed of sticky rice.



25 minutes



2 servings



Chicken

23 June 2023

### Spice it up!

*You can use oyster sauce or fish sauce instead of soy sauce if preferred! Add some kaffir lime leaves to the stir-fry if you have some. Garnish with sliced red chilli for extra heat.*

Per serve:	<b>PROTEIN</b>	<b>TOTAL FAT</b>	<b>CARBOHYDRATES</b>
	60g	16g	85g

## FROM YOUR BOX

SUSHI RICE	150g
LEMONGRASS STALK	1
SHALLOT	1
CARROT	1
ASIAN GREENS BULBS	2
THAI BASIL	1 packet
DICED CHICKEN BREAST	300g
CASHEWS	1 packet (40g)

## FROM YOUR PANTRY

oil for cooking, soy sauce, sweet chilli sauce, cornflour

## KEY UTENSILS

large frypan, saucepan with lid

## NOTES

You can use 1.5 tbsp fish sauce instead of soy sauce.

We used coconut oil for this dish.



### 1. COOK THE RICE

Rinse sushi rice. Place in a saucepan with 1.5 x water. Cover and bring to a boil. Reduce heat immediately to low. Cook, semi-covered, for 20 minutes until rice is tender and water is absorbed.



### 2. PREPARE THE SAUCE

Chop lemongrass stem (see product spotlight). Combine with **1 tbsp sweet chilli sauce, 2 tbsp soy sauce, 1/2 tbsp cornflour** and **1/4 cup water** (see notes).



### 3. PREPARE THE STIR-FRY

Slice shallot and carrot. Trim and slice Asian greens. Pick basil leaves. Keep separate.



### 4. COOK THE STIR-FRY

Heat a frypan over medium-high heat with **oil** (see notes). Add chicken, shallot and carrot to pan. Cook for 5 minutes.



### 5. FINISH THE STIR-FRY

Add Asian greens and sauce. Cook for 2-4 minutes until sauce has thickened. Stir through cashews.



### 6. FINISH AND SERVE

Serve chicken and vegetables with rice. Garnish with basil leaves.



Scan the QR code to  
submit a Google review!

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

