



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Ginger

You can use a teaspoon to peel your ginger easily; this will help to get in between and over any bumps!



B2 Chicken San Choy Bau

Chinese lettuce cups, assembled at the table for an easy weeknight dinner! Featuring fragrant chicken, fresh veggies and basmati rice.



25 minutes



2 servings



Chicken

October 14 2022

Make it a bowl!

You can serve all the components in a bowl instead! Shred the lettuce and use it as a topping instead of cups.

FROM YOUR BOX

BASMATI RICE	150g
SPRING ONIONS	1 bunch
CHICKEN MINCE	300g
CORN COB	1
GINGER	1 piece
BABY COS LETTUCE	1
RED CAPSICUM	1
ROASTED CASHEWS	1 packet

FROM YOUR PANTRY

sesame oil, sweet chilli sauce, soy sauce, pepper

KEY UTENSILS

large frypan, saucepan with lid

NOTES

For extra flavour, you can use Chinese five-spice or crushed garlic in the chicken.



1. COOK THE RICE

Place rice in a saucepan and cover with 1.5 x amount of water. Bring to a boil. Cover with lid, cook over low heat for 10-15 minutes. Remove from heat, let stand 5 minutes. Stir carefully with a fork.



2. COOK THE CHICKEN

Heat a frypan over medium-high heat with **sesame oil**. Slice white ends of spring onions and add along with chicken (see notes). Remove corn from cob, peel and grate ginger. Add to pan and cook for 8-10 minutes until cooked through.



3. PREPARE THE TOPPINGS

Meanwhile, separate and wash lettuce leaves. Finely slice green ends of spring onions. Dice or slice capsicum and chop cashews. Set aside.



4. TOSS THE RICE

Toss cooked rice into pan. Add **1-2 tbsp soy sauce** and **1 tbsp sweet chilli sauce**. Season to taste with **pepper** and extra **soy sauce**.



5. FINISH AND SERVE

Serve chicken rice at the table with lettuce cups and toppings for assembling.

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**

