



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Kaffir Lime Leaves

Kaffir lime leaves, commonly used in Thai cooking, are rich in oils, so only a couple of leaves are needed to add fragrant flavour.



## B2 Thai Basil Chicken with Cashews

Inspired by the much loved Thai stir-fry! Caramelised chicken with Asian greens, cashews and Thai basil served on a bed of basmati rice.

 20 minutes

 2 servings

 Chicken

22 April 2022

## Spice it up!

*If you like your dish spicy, you can add some chilli flakes to the stir-fry or some fresh red chilli at the end! Add some crushed garlic to the stir-fry if you have some.*

## FROM YOUR BOX

BASMATI RICE	150g
SHALLOT	1
KAFFIR LIME LEAVES	1
CHICKEN MINCE	300g
TOMATO	1
ASIAN GREENS	2 bulbs
CASHEWS	1 packet (30g)
THAI BASIL	1 packet

## FROM YOUR PANTRY

oil for cooking, oyster sauce (see notes), salt, pepper

## KEY UTENSILS

large frypan or wok, saucepan

## NOTES

Coconut oil or sesame oil work well with this dish.

If you don't have oyster sauce you can use hoisin sauce in its place. You could also use 1 tbsp fish sauce and 1/2 tbsp sugar.



### 1. COOK THE RICE

Place rice in a saucepan, cover with 1.5 x amount of water. Cover with a lid, cook on lowest heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



### 2. COOK THE CHICKEN

Heat a large frypan or wok over medium-high heat with **oil** (see notes). Slice shallot and thinly slice lime leaves. Add to pan along with chicken. Leave to cook for 5 minutes.



### 3. ADD THE VEGETABLES

Meanwhile, wedge tomato. Rinse and slice Asian greens. Add to pan along with **2 tbsp oyster sauce**. Cook for 5 minutes, tossing the vegetables and mince as you go.



### 4. ADD CASHEWS & BASIL

Stir cashews and basil leaves through chicken. Season with **salt and pepper** to taste.



### 5. FINISH AND SERVE

Divide rice and basil chicken among bowls and serve.

**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](mailto:hello@dinnertwist.com.au)

