DINNER TWIST
LOCAL, HEALTHY, DELIVERED

Product Spotlight: Lemongrass

Turn leftover lemongrass into mosquito repellent! Place lemongrass in a saucepan, cover with water and bring to a boil. Remove the saucepan from the heat and leave it to sit overnight. Place the mixture in a spray bottle, and use it to scatter mosquitoes.

Lemongrass Beef
with Coconut Rice

Beef mince cooked in fragrant lemongrass and sweet chilli sauce and served on a bed of coconut rice, garnished with fresh mint and roasted cashews.

Switch the sauce!

Add honey and sesame oil instead of sweet chilli sauce if you prefer!

🕐 25 minutes   🍴 2 servings   🥩 Beef

2 June 2023

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	43g	32g	46g

FROM YOUR BOX

BASMATI RICE	150g
COCONUT MILK	165ml
LEMONGRASS STEM	1
LIME	1
BEEF MINCE	300g
BEAN SHOOTS	1 packet
CARROT	1
MINT	1 packet
ROASTED CASHEWS	1 packet (40g)

FROM YOUR PANTRY

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

KEY UTENSILS

frypan, saucepan with lid

NOTES

To prepare the lemongrass stalk, slice off the bottom-most section and peel away any dried-out layers, then bash the woody top end with a rolling pin to soften before chopping.

Coconut oil works well for this dish!

You can cook the carrot with the beef if you prefer a warmer dish.

1. COOK THE RICE

Place rice and coconut milk in a saucepan. Add **1 cup water** and a pinch of **salt**. Cover with a lid and bring to a boil. Reduce to lowest heat for 10-15 minutes. Remove from heat and stand for 5 minutes. Stir carefully with a fork.

2. PREPARE THE SAUCE

Finely chop lemongrass (see notes). Combine with **2 tbsp soy sauce**, **2 tbsp sweet chilli sauce**, zest and juice from 1/2 lime (wedge remaining).

3. COOK THE BEEF

Heat a frypan over medium-high heat with **oil** (see notes). Add beef and 2 tbsp prepared sauce. Cook for 6-8 minutes until cooked through. Stir in 1/2 bean shoots and cook until wilted. Take off heat.

4. PREPARE THE TOPPINGS

Julienne carrot, chop mint leaves and cashews (see notes). Set aside with remaining bean shoots.

5. FINISH AND SERVE

Divide rice among bowls. Top with beef and fresh toppings. Garnish with mint leaves and cashews. Spoon over remaining sauce and serve with lime wedges.

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**