



### 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.




## 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

## Spice it up!

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

Per serve: **PROTEIN** 50g **TOTAL FAT** 31g **CARBOHYDRATES** 64g

## FROM YOUR BOX

BASMATI RICE	150g
SHALLOT	1
KAFFIR LIME LEAF	1
CHICKEN MINCE	300g
TOMATO	1
ASIAN GREENS	1 bunch
CASHEWS	40g
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 works well with this dish.

If you don't have oyster sauce, use hoisin sauce instead. You could also use 1 tbsp fish sauce and 1/2 tbsp sugar.



### 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. COOK THE CHICKEN

Heat a large frypan or wok over medium-high heat with **oil** (see notes). Slice **shallot** and thinly slice **lime leaf**. 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 THE 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.



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