



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** 47g **TOTAL FAT** 19g **CARBOHYDRATES** 83g

FROM YOUR BOX

BASMATI RICE	150g
SHALLOT	1
KAFFIR LIME LEAF	1
CHICKEN MINCE	300g
TOMATO	1
ASIAN GREENS	1 bunch
CASHEWS	1 packet
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 tsp 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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