



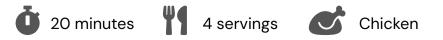
# Product Spotlight: Kaffir Lime Leaves

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.





Spice it up!

If you like your dish spicy, add some

to the stir-fry if you have some.

chilli flakes to the stir-fry or some fresh red chilli at the end! Add crushed garlic

#### FROM YOUR BOX

BASMATI RICE	300g
RED ONION	1
KAFFIR LIME LEAVES	2
CHICKEN MINCE	600g
TOMATOES	2
ASIAN GREENS	1 bunch
CASHEWS	80g
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 1-2 tbsp fish sauce and 1 tbsp sugar.



## **1. COOK THE RICE**

Place **rice** in a saucepan, cover with **600ml 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 mediumhigh heat with **oil** (see notes). Slice **onion** and thinly slice **lime leaves**. Add to pan along with **chicken**. Leave to cook for 5 minutes.



## **3. ADD THE VEGETABLES**

Meanwhile, wedge **tomatoes**. Rinse and slice **Asian greens**. Add to pan with **3 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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