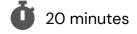




## Hoisin and Ginger Chicken

### **Lettuce Cups**

Free-range chicken mince with mushrooms and water chestnuts in a ginger and hoisin sauce served in fresh and crunchy lettuce cups.







# Bulk it up!

To get some extra servings from this meal, add cooked vermicelli noodles or cooked long-grain rice to the filling. Be sure to make more sauce if you do bulk it up.

TOTAL FAT CARBOHYDRATES

39g

17g

#### **FROM YOUR BOX**

GINGER	40g
SPRING ONIONS	1 bunch
CARROTS	2
BABY KING OYSTER MUSHROOMS	1 bag
TINNED WATERCHESTUTS	225g
BABY COS LETTUCE	2-pack
CHICKEN MINCE	600g
BEAN SHOOTS	1 bag

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, 1 garlic clove, hoisin sauce, white wine vinegar

#### **KEY UTENSILS**

large frypan

#### **NOTES**

We used sesame oil for extra flavour.

Add half the bean shoots to cook with the chicken if you want to warm up the dish a little.

Serve with chilli if desired.



#### 1. MAKE THE SAUCE

Peel and grate ginger. Crush garlic clove. Add to a bowl with 2 tbsp hoisin sauce and 1 tbsp vinegar. Stir to combine.



#### 2. PREPARE THE INGREDIENTS

Finely slice spring onions. Julienne or grate carrots and halve any larger mushrooms. Drain water chestnuts. Pull apart lettuce leaves.



#### 3. COOK THE CHICKEN MINCE

Heat a large frypan over medium-high heat with **oil** (see notes). Add chicken mince and spring onions (reserve green tops for garnish) and cook, stirring occasionally, for 4-6 minutes until browning begins.



#### 4. ADD THE VEGETABLES

Add the carrots, mushrooms and water chestnuts to frypan. Cook, stirring occasionally, for 5 minutes until vegetables are tender.



#### 5. ADD THE SAUCE

Add sauce and cook for a further minute. Season to taste with **salt and pepper**.



#### 6. FINISH AND SERVE

Serve chicken and cooked vegetables in lettuce cups. Top with fresh bean shoots and garnish with reserved spring onion green tops (see notes).

**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** 



