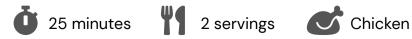


## Product Spotlight: Kaffir Lime Leaves

These fragrant leaves add an abundance of flavour to this dish. If you prefer, you can roughly tear them and add to the cooking water for the rice instead of finely slicing and adding to the chicken mince.

# 2 Chicken Larb

Chicken larb is a fragrant Asian-style dish with rice, chicken mince, and fresh toppings. Easy, tasty, and a sure family favourite.





Make a stir-fry if you prefer. Slice spring onions and capsicum. Stir-fry with garlic and oil, then mix with cooked chicken, cooked rice, and bean shoots. Season with soy sauce and sweet chilli sauce to taste and sprinkle with peanuts to serve.

4 January 2021

#### FROM YOUR BOX

150g
300g
2
1 double
1
1 bag (250g)
1/2 *
1/2 bag (90g) *
1 packet (60g)

\*Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil for cooking (see notes), soy sauce, sweet chilli sauce

#### **KEY UTENSILS**

frypan or wok, saucepan

#### NOTES

We used sesame oil for extra flavour.

Use the rice tub to easily measure the right amount of water for cooking.

When preparing lime leaves, fold and remove the core then thinly slice or cut using scissors.

Fresh lime, ginger and/or chilli would be a lovely addition to this dish.



## **1. COOK THE RICE**

Place rice in a saucepan and cover with 1.5 x amount of water (see notes). Cover with lid, cook over low heat for 10-15 minutes. Remove from heat, let stand 5 minutes. Stir carefully with a fork.



## **2. COOK THE MINCE**

Heat a frypan with **oil** over medium-high heat. Add mince and cook for 4–5 minutes, breaking up with a spoon as you go.



## **3. ADD THE AROMATICS**

Slice spring onions and kaffir lime leaves thinly. Crush garlic. Add to pan as you go with <u>1/2</u> the bean shoots, **1 tbsp soy sauce and 1/2 tbsp sweet chilli sauce** (see notes).



# **4. PREPARE THE TOPPINGS**

Slice capsicum. Arrange on a plate with remaining bean shoots, leaves and roughly chopped peanuts.



### **5. FINISH AND PLATE**

Divide rice and mince among bowls. Top with fresh ingredients, to taste. Serve with extra soy and sweet chilli sauce on the side.

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

