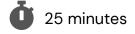




Chicken San Choy Bow

Chicken san choy bow... More like chicken san choy WOW! This simple dish is full of crunch and flavour, yet so simple to make. Features chicken mince, fragrant basmati rice, corn, lime and peanuts!







Salad days

If you're not in the mood for lettuce cups, you can roughly chop the lettuce and use it as a side salad instead. You can add any veggies or dressing you'd like!

FROM YOUR BOX

BASMATI RICE	150g
RED ONION	1/2 *
CHICKEN MINCE	300g
LIME	1
GARLIC CLOVE	1
CORN COB	1
ZUCCHINI	1/2 *
BABY COS LETUCE	1
PEANUTS	1 packet (60g)
BEAN SHOOTS	1/2 bag (125g) *

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

sesame oil, soy sauce, turmeric, pepper

KEY UTENSILS

frypan, saucepan

NOTES

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

Keep the rice separate if preferred. If doing so, reduce soy by 1/2 tbsp.

Add sweet chilli sauce to serve if desired.



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 CHICKEN

Heat a frypan or wok with **oil** over high heat. Dice onion and add to pan along with chicken mince. Zest 1/2 lime and add with crushed garlic and 1/2 tsp turmeric. Cook for 5–6 minutes.



3. ADD THE CORN AND RICE

Remove corn from cobs and grate zucchini, add to mince. Cook for 2-3 minutes, then stir through rice (see notes). Season with 1 1/2 tbsp soy sauce and pepper.



4. PREPARE THE LETTUCE

Wash and separate the lettuce leaves and arrange on a plate with roughly chopped peanuts, wedged lime and bean shoots.



5. FINISH AND PLATE

Construct lettuce cups at table with chicken mixture and fresh ingredients. Serve with extra **soy sauce** (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 **O481 072 599** or send an email to **hello@dinnertwist.com.au**



