



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Mint

Mint is frequently used in the production of baked goods, chocolates and chewing gums as well as various lotions, perfumes and shampoos!



## 3 Lightly Spiced Beef Mince with Mini Naan Breads

A beautiful platter to share with your family. Lightly spiced beef mince, served with mini naan breads, mango chutney and fresh salad.

 25 minutes

 2 servings

 Beef

17 December 2021

## Bulk it up!

*You can easily bulk this dish up to feed extras. Dice the tomatoes and add to the mince. Add extra curry powder to the mix along with some cooked rice.*

## FROM YOUR BOX

BEEF MINCE	300g
SHALLOT	1
ISLAND CURRY PASTE	1 sachet
MANGO CHUTNEY	1 jar (190g)
BABY COS LETTUCE	1
TOMATO	1
LEBANESE CUCUMBER	1
MINT	1 bunch
COCKTAIL NAAN BREADS	1 packet

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cumin

## KEY UTENSILS

frypan x 2

## NOTES

You can toast the naan breads in a sandwich press if you have one.

**No beef option** – beef mince is replaced with **chicken mince**. Add 1/2 tbsp oil at step 1 and reduce cooking time to 3 minutes.

**No gluten option** – naan bread is replaced with **GF bread**.



### 1. COOK THE MINCE

Heat a frypan over high heat. Add mince and cook for 5–6 minutes until browned, breaking up with a spoon as you go.



### 2. ADD THE CURRY PASTE

Slice shallot and add to pan along with curry paste, 2 tbsp chutney and **1/4 cup water**. Simmer for 5–8 minutes. Season with **salt and pepper**.



### 3. PREPARE THE SALAD

Wash and roughly chop lettuce. Wedge tomato and slice cucumber. Pick mint leaves.



### 4. HEAT THE NAAN BREADS

Heat a second frypan over medium-high heat. Brush or spray naan breads with a little **oil**. Sprinkle with **1 tsp cumin, salt and pepper**. Heat in frypan for 1–2 minutes each side (see notes).



### 5. FINISH AND SERVE

Arrange all the components on a platter with remaining mango chutney and take to the table for sharing.

**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](mailto:hello@dinnertwist.com.au)

