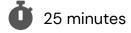




3 Lightly Spiced Beef Mince

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.





2 servings



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 **O481 072 599** or send an email to **hello@dinnertwist.com.au**



