



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.

 25 minutes

 2 servings

 Chicken

4 January 2021

Fried rice

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.

FROM YOUR BOX

BASMATI RICE	150g
CHICKEN MINCE	300g
SPRING ONIONS	2
KAFFIR LIME LEAVES	1 double
GARLIC CLOVE	1
BEAN SHOOTS	1 bag (250g)
GREEN CAPSICUM	1/2 *
BABY BEET & LEAVES	1/2 bag (90g) *
PEANUTS	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 1/2 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**

