



DINNER TWIST
LOCAL. HEALTHY. DELIVERED




Product Spotlight: Lemongrass


To prepare your lemongrass, cut in half lengthways and remove the core. Bash with the end of your knife to release the perfumes before chopping.



2 Chicken Bun Cha

Asian style chicken rissoles served on crunchy lettuce with vermicelli noodles. Finished with a sweet sticky glaze and peanuts.

 30 minutes

 4 servings

 Chicken

19 November 2021

In a hurry?

Skip making the meatballs and fry chicken mince with seasonings. When almost cooked, pour in glaze and simmer.

FROM YOUR BOX

BEAN THREAD VERMICELLI	200g
SPRING ONIONS	1/4 bunch *
LEMONGRASS STALK	1
GINGER	1 piece
CHICKEN MINCE	600g
GEM LETTUCE	2
CARROTS	2
LEBANESE CUCUMBER	1
CORIANDER	1/2 pkt *
ROASTED PEANUTS	1 packet (50g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking (see notes), pepper, soy sauce, sweet chilli sauce, white wine vinegar

KEY UTENSILS

large frypan, saucepan

NOTES

We used sesame oil for extra flavour.

You can serve with extra soy sauce, sweet chilli or hot chilli sauce if desired.



1. COOK THE NOODLES

Bring a saucepan of water to boil. Add noodles to boiling water and cook according to packet instructions. Drain and rinse in cold water. Toss with **1 tbsp oil**, **1/2 tbsp vinegar** and **1/2 tbsp sweet chilli sauce**.



2. MAKE THE RISSOLES

Finely chop spring onions and lemongrass (see Product Spotlight overleaf). Grate the ginger. Mix together with chicken mince, **1/2 tbsp soy sauce** and **pepper**.



3. COOK THE RISSOLES

Heat a frypan with **oil** over medium-high heat. Use a dessert spoon and place spoonfuls into frypan. Cook, in batches, turning, for 4-5 minutes or until almost cooked through. Remove to a plate.



4. PREPARE FRESH TOPPING

Wash and separate lettuce. Julienne carrots, deseed (optional) and slice cucumber. Pick coriander leaves and roughly chop peanuts.

Mix together **2 tbsp soy sauce**, **2 tbsp sweet chilli sauce**, **1 tbsp vinegar** and **1 tbsp water** to glaze meatballs.



5. GLAZE THE RISSOLES

Return all meatballs to pan and pour over the glaze. Simmer for 1-2 minutes, turning, or until glaze has thickened and rissoles are covered.



6. FINISH AND PLATE

Divide lettuce between plates. Top with noodles, rissoles and fresh toppings. Drizzle over any pan juices to serve (see notes).

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