



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Lime


There are many lime species; Persian, Key, Desert and Kaffir are the most popular. There's also a variety called Australian Finger Lime, but it's quite different from the lime you'll find in this week's box for this recipe.



2 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!

 25 minutes

 4 servings

 Chicken

1 March 2021

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	300g
RED ONION	1/2 *
CHICKEN MINCE	600g
LIME	1
GARLIC CLOVES	2
CORN COBS	2
SLICED WATER CHESTNUTS	270g
BABY COS LETUCE	2-pack
PEANUTS	1 packet (60g)
BEAN SHOOTS	1 bag (250g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

sesame oil, soy sauce, turmeric, pepper

KEY UTENSILS

large frypan, saucepan

NOTES

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

Keep the rice separate in preferred. If doing so, reduce soy by 1 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 and add onion along with chicken mince. Zest lime and add with crushed garlic and 1 tsp turmeric. Cook for 5-6 minutes.



3. ADD THE CORN AND RICE

Remove corn from cobs and add to mince with drained sliced water chestnuts. Cook for 2-3 minutes, then stir through rice (see notes). Season with 3 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 **0481 072 599** or send an email to hello@dinnertwist.com.au

