



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: SPRING ONIONS

We love using spring onion in our recipes! They're crunchy, with a delicate flavour and a vibrant colour. To grow your own at home, simply plant the roots outside or in a pot in your kitchen window. It won't take long before you always have spring onion at hand!



2. PORK LARB

WITH RICE

 25 Minutes

 4 Servings

Larb is a popular Thai dish with minced meat and veggies. This version is made with free-range WA pork, seasonal veggies and lots of flavour from ginger, soy and garlic.

FROM YOUR BOX

BASMATI RICE	300g
LIME	1
CONTINENTAL CUCUMBER	1/2 *
CARROTS	2
MINT	1/2 bunch *
BEAN SHOOTS	1 bag (250g)
PEANUTS	1 packet (50g)
PORK MINCE	600g
GINGER	40g
SPRING ONIONS	1/2 bunch *

* Ingredient also used in another recipe

FROM YOUR PANTRY

sesame oil (or other), pepper, garlic (2 cloves), soy sauce, sweet chilli sauce

KEY UTENSILS

saucepan, large frypan

NOTES

Use the rice tub to quickly measure up 1.5 x amount of water.

Add bean shoots to pork at step 5 if you prefer them cooked!

No pork option - pork mince is replaced with chicken mince.



1. COOK THE RICE

Place rice in a saucepan, cover with 1.5 x amount of water (see notes). Cover with a lid, cook over low heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. MAKE THE DRESSING

Whisk together **3 tbsp oil, 2 tbsp soy sauce, 2 tbsp sweet chilli sauce** and zest and juice of 1/2 lime.



3. PREPARE THE FRESH INGREDIENTS

Halve and slice cucumber, julienne carrots and pick mint leaves. Arrange on a plate with bean shoots, remaining lime cut into wedges and roughly chopped peanuts.



4. COOK THE MINCE

Heat a large frypan with **oil** over high heat. Add mince and cook for 5-6 minutes, breaking up with a spatula as you go.



5. ADD THE AROMATICS

Grate ginger, slice spring onions (keep some tops for garnish) and crush **2 garlic cloves**. Add to pan as you go. Cook for 2-3 minutes and season with **1 tbsp soy sauce and pepper**.



6. FINISH AND PLATE

Divide rice, pork mince and fresh vegetables into bowls. Drizzle with dressing, peanuts and spring onion tops.

How did the cooking go? We'd love to know - help us by sharing your thoughts!

Want to chat? Call us Mon-Tue 8.30am-6.00pm, Wed-Fri 8.30am-4.00pm on 1300 135 660 or text us anytime on 0481 072 599.

