




Product Spotlight: Ginger


Ginger provides many antioxidants, which are potent plant compounds that help your body fight disease. If you have any leftover, slice it and make a tea by simmering it with a little lemon, honey and cinnamon.



3 Thai Beef Larb with Noodles

Larb is simply a fragrant stir-fry-like dish. This one features kaffir lime leaves, ginger, lime, WA-local beef mince and fresh, seasonal veggies.

 25 minutes

 4 servings

 Beef

6 August 2021

Teach about aromas

There are many aromatic components of this dish, like lime zest, kaffir lime leaves, ginger, soy sauce, and sweet chilli sauce. Why not invite the kids into the kitchen during cooking to teach them about aromas, taste, and seasoning?

FROM YOUR BOX

EGG NOODLES	2 packets
LIME	1
BROWN ONION	1
GINGER	1 piece
KAFFIR LIME LEAVES	2 doubles
CARROT	1
LEBANESE CUCUMBERS	2
BASIL	1/2 packet *
BEEF MINCE	600g
BEAN SHOOTS	1 packet
CRISPY SHALLOTS	1 packet (50g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking (see notes), soy sauce, sweet chilli sauce

KEY UTENSILS

large frypan, saucepan

NOTES

We recommend using sesame, peanut or a neutral-flavoured oil to make the dressing.

It's a good idea to remove the stem from the kaffir lime leaves before slicing.

No beef option – beef mince is replaced with **chicken mince**. Add 1 tbsp oil with the mince for cooking.

No gluten option – egg noodles are replaced with **rice noodles**.



1. COOK THE NOODLES

Bring a saucepan of water to the boil and cook noodles for 2–3 minutes or until just tender. Drain and rinse in cold water.



2. MAKE THE SAUCE

Zest and juice the lime. Mix with **3 tbsp water, 3 tbsp soy sauce, 3 tbsp sweet chilli sauce and 2 tbsp oil**.



3. PREP THE INGREDIENTS

Thinly slice onion, grate ginger and finely slice kaffir lime leaves (see notes). Ribbon (or julienne) carrot and slice cucumbers. Tear basil. Keep separate on a plate.



4. COOK THE LARB

Heat a frypan over high heat. Add beef mince and cook for 4–5 minutes, breaking up as you go with a spoon. Add onion, ginger and kaffir lime leaves. Cook for 4–5 minutes.



5. ADD THE VEGGIES

Add bean shoots, half the sauce and drained noodles to the frypan. Stir-fry for 2–3 minutes to warm through.



6. FINISH AND PLATE

Divide larb among bowls alongside fresh carrot, cucumber, and basil. Sprinkle with crispy shallots and extra sauce to taste.

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**

