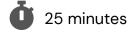




Pork Larb with Rice

Larb is an aromatic Asian-style dish for the whole family. This one features rice, ginger, lime, crunchy veggies, peanuts and pork mince.





4 servings



Fried rice

If preferred, make this dish like a fried rice instead. Stir-fry sliced capsicum, spring onions and pork mince, then add cooked rice and bean shoots. Season with crushed garlic, soy sauce, sweet chilli sauce, grated ginger, and/or salt & pepper to taste.

FROM YOUR BOX

BASMATI RICE	300g
LIME	1
LEBANESE CUCUMBER	1
RED CAPSICUM	1
ROASTED PEANUTS	1 packet (50g)
MINT	1 bunch
BEAN SHOOTS	1 bag (250g)
PORK MINCE	600g
GINGER	1 piece
GARLIC CLOVES	2
SPRING ONIONS	1/2 bunch *

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

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

KEY UTENSILS

large frypan, saucepan

NOTES

Use the rice tub to quickly measure up 1.5 \times 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. Cook as per recipe.



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. MAKE THE DRESSING

Zest lime and keep aside. Whisk together 3 tbsp sesame oil, 2 tbsp soy sauce, 2 tbsp sweet chilli sauce and juice of 1/2 lime.



3. PREP FRESH INGREDIENTS

Slice cucumber and capsicum, roughly chop peanuts and mint. Arrange on a plate with remaining lime cut into wedges and bean shoots (see notes).



4. COOK THE PORK

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 to yield 1 tbsp, crush garlic and thinly slice spring onions (keep some green tops for garnish). Add to pan as you go. Cook for 2-3 minutes and season with 1 tbsp soy sauce, reserved lime zest and pepper.



6. FINISH AND PLATE

Divide rice, pork mince and toppings 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! 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



