



Product Spotlight: Lemongrass

Turn unused lemongrass into mosquito repellent! Place lemongrass in a saucepan, cover with water and bring to a boil. Remove the saucepan from heat and leave to sit overnight. Place the mixture in a spray bottle, and use it to scatter mosquitoes.



Lemongrass Pork Skewers with Coconut Rice

Pork skewers flavoured with fragrant lemongrass, served with coconut rice, fresh and crunchy salsa, lime dipping sauce and topped with shredded coconut and roasted peanuts.



30 minutes



2 servings



Pork

Speed it up!

Switch the skewers to a stir-fry to save time. Sauté lemongrass and garlic cloves in a frypan until fragrant. Add pork and season to taste with fish sauce and pepper.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	38g	34g	58g

FROM YOUR BOX

BASMATI RICE	150g
COCONUT MILK	165ml
LEMONGRASS	1 stalk
GARLIC CLOVES	2
PORK MINCE	500g
RED CAPSICUM	1
LEBANESE CUCUMBER	1
RED APPLE	1
LIME	1
PEANUT AND COCONUT MIX	1 packet

FROM YOUR PANTRY

oil for cooking, salt, fish sauce, skewers, sweet chilli sauce

KEY UTENSILS

large frypan, saucepan

NOTES

Follow the QR code in step 2 for a tutorial. Slice off the very bottom of the stalk, peel off any dried-out layers and remove the hard triangular core. Bash with a rolling pin to soften and release aromatic oils.

Instead of skewers you can shape the mince into meatballs or rissoles.



Scan the QR code to
submit a Google review!



1. MAKE THE COCONUT RICE

Place **rice** and **coconut milk** in a saucepan. Add **1 cup water** and a pinch of **salt**. Cover with a lid and bring to a boil. Reduce to lowest heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. PREPARE THE SKEWERS

Prepare the **lemongrass** (see notes) and crush **garlic cloves**. Add both to **pork mince** along with **2 tsp fish sauce**. Mix to combine. Use **oiled** hands to shape evenly across **skewers**.



3. COOK THE SKEWERS

Heat a large frypan over medium-high heat with **oil**. Add **skewers** and cook, turning, for 6–8 minutes until cooked through.



4. MAKE THE SALSA

Dice **capsicum**, **cucumber** and **apple**. Toss in a bowl to combine.



5. MAKE THE DIPPING SAUCE

Zest **lime** to yield **1 tsp** and juice **half** (wedge remaining). Add to a bowl as you go along with **2 tbsp sweet chilli sauce**. Mix to combine.



6. FINISH AND SERVE

Divide **coconut rice** among plates. Serve with **salsa**, **skewers** and **dipping sauce**. Garnish with **peanut and coconut mix** and serve with **lime wedges**.

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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

