



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



4/6 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.

	PROTEIN	TOTAL FAT	CARBOHYDRATES
Per serve	29g/38g	18g/22g	46g/50g
4/6 Person:			

FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	150g + 300g
COCONUT MILK	400ml	400ml
LEMONGRASS	1 stalk	2 stalks
GARLIC CLOVES	2	3
PORK MINCE	500g	2 x 500g
RED CAPSICUM	1	2
LEBANESE CUCUMBERS	2	3
RED APPLE	1	2
LIME	1	2
PEANUT / COCONUT MIX	1 packet	2 packets

FROM YOUR PANTRY

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

KEY UTENSILS

large frypan or BBQ, 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.



1. MAKE THE COCONUT RICE

Place **rice** and **coconut milk** in a saucepan. Add **1 1/2 cups 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.

6P – use coconut milk and 675ml water.



4. MAKE THE SALSA

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



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**.

6P – use 1 tbsp fish sauce.



3. COOK THE SKEWERS

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



5. MAKE THE DIPPING SAUCE

Zest and juice **1/2 lime**. Mix with **3 tbsp sweet chilli sauce** in a bowl.

6P – zest and juice **1 lime**. Mix with **1/2 cup sweet chilli sauce** in a bowl.



6. FINISH AND SERVE

Cut remaining **lime** into wedges.

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**

