



Product Spotlight: Green Curry Spice Mix

The green curry spice mix from GH Produce features native ingredients, including WA finger lime, Geraldton wax and lemon myrtle.



Thai Coconut Curry Chicken Meatballs

A mild and flavourful green curry spice mix, cooked with creamy coconut milk and flavourful chicken meatballs, served over rice noodles with fresh toppings.



25 minutes



2 servings



Chicken

Spice it up!

The green curry spice mix is mild in heat, perfect for families or fussy eaters. To spice it up, add a pinch of ground chilli while cooking, or slices of fresh red or green chilli to serve.

Per serve: **PROTEIN** 34g **TOTAL FAT** 38g **CARBOHYDRATES** 46g

FROM YOUR BOX

| | |
|-----------------------|----------|
| THICK RICE VERMICELLI | 1 packet |
| CHICKEN MINCE | 300g |
| LIME | 1 |
| CORIANDER | 1 packet |
| GREEN CURRY SPICE MIX | 1 packet |
| COCONUT MILK | 400ml |
| TOMATO | 1 |
| LEBANESE CUCUMBER | 1 |

FROM YOUR PANTRY

oil for cooking, salt, pepper, soy sauce (or tamari), sweet chilli sauce

KEY UTENSILS

large frypan, saucepan

NOTES

Add extra flavours to the meatballs such as finely chopped kaffir lime leaves, crushed garlic or ginger.

Making larger meatballs will be less labour intensive, but will take longer to cook, making smaller meatballs will require more scooping but will cook quicker!

Alternatively, wedge the tomatoes and cut the cucumbers into sticks. Leave undressed and serve on the side for fussy eaters.



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1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook in boiling water for 10–15 minutes or until al dente. Drain and rinse well with cold water.



2. MIX THE CHICKEN

Add **chicken mince** to a bowl along with **lime zest** (reserve remaining lime for step 4), finely chopped **coriander roots** and **stems** (reserve leaves for garnish), **2 tsp sweet chilli sauce** (see notes) and **pepper**. Mix to combine.



3. COOK THE MEATBALLS

Heat a large frypan over medium–high heat with **oil**. Spoon tablespoonfuls (see notes) of **mince** into pan and cook for 6–8 minutes until golden all over.



4. SIMMER THE CURRY

Add **green curry spice mix** to **meatballs**. Pour in **coconut milk**, **1/4 tin water** and **1 tbsp soy sauce**. Reduce heat to medium–low and simmer for 5–8 minutes. Add **juice from 1/2 lime** (wedge remaining).



6. PREPARE THE TOPPINGS

Dice **tomato** and **cucumber** (see notes). Add to a bowl and season to taste with **salt and pepper**.



5. FINISH AND SERVE

Divide **noodles** among shallow bowls. Ladle in **meatballs** and **curry**. Add **toppings** and serve with **coriander** and **lime wedges**.

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