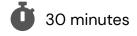






# **Curried Pork Lettuce Cups**

Curried pork mince with red capsicum and beans served in crispy lettuce cups finished with fragrant coriander, crunchy peanuts and fried shallots.







# Mix it up!

Make fried rice or fried noodles by tossing the pork mixture with rice or noodles in the pan. Serve with a side of lettuce and top with a fried egg.

TOTAL FAT CARBOHYDRATES

66g

123g

#### FROM YOUR BOX

BABY COS LETTUCE	1
SPRING ONIONS	1 bunch
SNAKE BEANS	150g
RED CAPSICUM	1
PORK MINCE	500g
CURRY PASTE	2 sachets
LIME	1
CORIANDER	1
FRIED SHALLOT & PEANUT MIX	30g

#### FROM YOUR PANTRY

oil for cooking, soy sauce

#### **KEY UTENSILS**

large frypan

#### **NOTES**

You can serve the pork over rice or add some coconut milk for a quick curry.



#### 1. PREPARE THE LETTUCE CUPS

Separate and rinse lettuce leaves. Keep in a bowl of water in the fridge until serving.



#### 2. PREPARE THE VEGGIES

Slice spring onions (white and green parts) and beans. Dice or slice red capsicum.



#### 3. COOK THE PORK & VEGGIES

Heat a large frypan with **oil** over mediumhigh heat. Add pork and cook for 3-4 minutes. Break up mince with a spatula. Stir in veggies and cook for further 3-4 minutes.



### 4. FINISH THE PORK MIXTURE

Stir in curry paste to pan and combine well. Add 1/2 cup water. Season with lime zest and 1/2 tbsp soy sauce. Cook for 4-5 minutes or until reduced.



## **5. PREPARE THE TOPPINGS**

In the meantime, wedge lime, pick and slice coriander. Arrange on a plate with fried shallot & peanut mix.



#### 6. FINISH AND SERVE

Take everything to the table and allow everyone to make their own lettuce cups with curried pork and toppings 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** 



