



**Product Spotlight:  
Green beans**

Unlike fruits which become sweeter the longer they stay on the tree or bush, beans are sweetest when young.



# Massaman 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.



30 minutes



2 servings



Pork

## 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.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	66g	56g	123g

## FROM YOUR BOX

BABY COS LETTUCE	1
SPRING ONIONS	1 bunch
GREEN BEANS	150g
RED CAPSICUM	1
PORK MINCE	500g
MASSAMAN CURRY PASTE	2 sachets
LIME	1
THAI BASIL	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 medium-high 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 **Thai basil**. 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.



Scan the QR code to  
submit a Google review!

**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**

