



Product Spotlight: Snake beans

Snake beans are also known as Chinese long beans. They have a slightly sweet flavour and crunchy texture.



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.



30 minutes



4 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
	38g	48g	120g

FROM YOUR BOX

BABY COS LETTUCE	2-pack
SPRING ONIONS	1 bunch
SNAKE BEANS	150g
RED CAPSICUM	1
PORK MINCE	500g
CURRY PASTE	2 sachets
TINNED WATER CHESTNUTS	225g
LIME	1
CORIANDER	1 packet
FRIED SHALLOT & PEANUT MIX	60g

FROM YOUR PANTRY

oil for cooking, soy sauce

KEY UTENSILS

large frypan

NOTES

You can serve the curried 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. Drain and chop water chestnuts and add along with **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.



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