

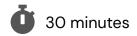


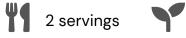


Thai Red Curry Fried Rice

with Cashews

Fragrant veggie fried rice with kaffir lime leaves, sweet pineapple chunks and crunchy cashew nuts, topped with a fresh dressed cucumber and tomato salad.







Add more protein!

This dish works well topped with pan-fried tofu, tempeh, crispy chickpeas, chicken or a fried egg! Use some dried chilli flakes or fresh chilli slices for some heat.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

g 19

19g

99g

FROM YOUR BOX

BASMATI RICE	150g
SPRING ONIONS	1 bunch
GREEN CABBAGE	1/4
TINNED PINEAPPLE PIECES	225g
KAFFIR LIME LEAF	1
LIME	1
TOMATO	1
LEBANESE CUCUMBER	1
RED CURRY PASTE	1 jar
ROASTED CASHEWS	50g

FROM YOUR PANTRY

oil for cooking (see notes), pepper, soy sauce (or tamari)

KEY UTENSILS

large frypan or wok, saucepan with lid

NOTES

Remove the stems from the kaffir lime leaves before slicing.

You can use sesame oil or coconut oil for extra fragrance, otherwise any neutral oil will work well.





1. COOK THE RICE

Place rice in a saucepan, cover with 300ml water. Bring to a boil. Cover with a lid and reduce to lowest heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. PREPARE THE STIR-FRY

Meanwhile, slice spring onions into 2cm lengths (reserve some green tops for step 3). Shred cabbage and drain pineapple pieces. Slice lime leaf (see notes). Set aside.



3. PREPARE FRESH TOPPING

7est lime and set aside.

Dice tomato and cucumber, slice reserved spring onion tops. Toss together in a bowl with juice from 1/3 lime (wedge remaining), 1tsp soy sauce, 1tsp oil and pepper.



4. COOK THE VEGGIES

Heat a large frypan or wok over high heat with oil. Add prepared stir-fry ingredients and cook, tossing for 3-5 minutes until softened. Stir in 1-2 tbsp curry paste (use to taste).



5. TOSS IN THE RICE

Add cooked rice, cashew nuts, 1 tbsp soy sauce and lime zest. Toss until well combined. Season with more soy sauce to taste if needed.



6. FINISH AND SERVE

Divide rice among plates and top with cucumber salad. 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 0481 072 599 or send an email to hello@dinnertwist.com.au



