



Product Spotlight: Kaffir Lime Leaves

Kaffir lime leaves, commonly used in Thai cooking, are rich in oils so only a couple of leaves are needed to add a fragrant flavour. Keep an eye out for them in your box as they come loose.



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.



30 minutes



2 servings



Plant-Based

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** 12g **TOTAL FAT** 16g **CARBOHYDRATES** 52g

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	60g

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.



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1. COOK THE RICE

Place **rice** in a saucepan and cover with **300ml water**. Cover with a lid and bring to a boil. Reduce to medium-low 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

Zest **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), **1 tsp soy sauce**, **1 tsp 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**.

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