



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



4 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	TOTAL FAT	CARBOHYDRATES
	17g	20g	93g

FROM YOUR BOX

BASMATI RICE	300g
SPRING ONIONS	1 bunch
GREEN CABBAGE	1/4
TINNED PINEAPPLE PIECES	225g
KAFFIR LIME LEAVES	2
LIME	1
TOMATOES	2
LEBANESE CUCUMBER	1
RED CURRY PASTE	1 jar
ROASTED CASHEWS	2 x 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, cover with **600ml 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 leaves** (see notes). Set aside.



3. PREPARE FRESH TOPPING

Zest **lime** and set aside.

Dice **tomatoes** and **cucumber**, slice reserved **spring onion** tops. Toss together in a bowl with juice from 1/2 lime (wedge remaining), **1/2 tbsp soy sauce**, **1/2 tbsp 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 2–3 tbsp curry paste (use to taste).



5. TOSS IN THE RICE

Add cooked rice, **cashew nuts**, **2 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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