



Product Spotlight: Thai Basil

Thai basil has a purple stem and an aroma of liquorice, cinnamon and mint. It still holds its flavour even after cooking, while sweet basil tastes better when fresh!



Crispy Beef Thai Basil Rolls with Garlic Stir Fry

Spiced beef mince, wrapped with fragrant Thai basil and fresh diced cucumber, pan-fried to crispy perfection, served with a ginger lime dipping sauce, chopped peanuts, red chilli and garlic stir fry.

35 minutes

2 servings

Beef

Speed it up!

Want to get dinner on the table faster? Skip crisping the rolls and take all the elements to the table for everyone to make their own.

Per serve: **PROTEIN** 37g **TOTAL FAT** 60g **CARBOHYDRATES** 90g

FROM YOUR BOX

GINGER	1 piece
LIME	1
SPRING ONIONS	1 bunch
GARLIC CLOVES	2
BEEF MINCE	300g
KAI LAN	1 bunch
LEBANESE CUCUMBER	1
THAI BASIL	1 packet
WRAPS	8-pack
RED CHILLI	1
PEANUTS	1 packet

FROM YOUR PANTRY

sesame oil, pepper, sugar (of choice), Chinese five spice, fish sauce (see notes)

KEY UTENSILS

2 frypans

NOTES

Substitute fish sauce with soy sauce (or tamari) if preferred.

No gluten option – wraps are replaced with rice paper rounds. Place a clean tea towel and shallow dish of water on your bench. Soak one sheet of rice paper in water for 5 seconds. Place on tea towel, leave until soft. Place fillings in the centre of the round. Fold in ends and roll to wrap firmly. Repeat with remaining filling.



1. MAKE THE DIPPING SAUCE

Peel and grate **ginger**. Zest **lime** and juice 1/2 (wedge remaining to serve). Add to a bowl along with **1 tbsp fish sauce**, **1 tsp sugar**, **1 1/2 tbsp sesame oil**, **1 1/2 tbsp water** and **pepper**.



2. CRISP THE BEEF MINCE

Heat a frypan over medium-high heat. Thinly slice **spring onions** (reserve green tops for step 4) and crush **1 garlic clove**. Add to pan along with **beef mince** and **2 tsp Chinese five spice**. Cook, using back of cooking spoon to break up mince, for 6–8 minutes until beef is browned and crispy. Reserve pan for step 5.



3. STIR-FRY THE VEG

Heat a second frypan over medium-high heat with **sesame oil**. Trim and halve **kai lan**. Crush remaining **garlic**. Add to pan as you go along with **2 tsp fish sauce**. Cook for 2–3 minutes until kai lan is tender.



4. PREPARE THE ROLLS

Dice **cucumber**. Pick **basil leaves**. Divide even amounts of beef mince, cucumber, basil and spring onion green tops in a strip among **wraps** (use wraps to taste). Fold short sides in and tightly roll the long sides so filling is enclosed.



5. COOK THE ROLLS

Reheat frypan over medium-high heat with **oil** (wipe clean if necessary). Add rolls to pan, in batches and cook until browned all over. Remove crispy rolls from pan and cut them in half.



6. FINISH AND SERVE

Thinly slice **chilli** and chop **peanuts**. Serve crispy rolls on a platter along with dipping sauce. Garnish with reserved spring onion green tops, chilli and peanuts. Serve with a side of stir-fry.

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**

