R

DINNER TWIST
LOCAL, HEALTHY, DELIVERED



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 | 4/6 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 4/6 Person:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	43g	43g	66g

FROM YOUR BOX

	4 PERSON	6 PERSON
GINGER	1 piece	1 piece
LIME	1	2
SPRING ONIONS	1 bunch	2 bunches
GARLIC CLOVES	2	3
BEEF MINCE	600g	300g + 600g
KAI LAN	1 bunch	1 bunch
COLESLAW	250g	250g
LEBANESE CUCUMBERS	2	3
THAI BASIL	1 packet	2 packets
WHEAT WRAPS	1 packet	2 packet
RED CHILLI	1	1
PEANUTS	40g	2 x 40g

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 1 packet GF wraps.



1. MAKE THE DIPPING SAUCE

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

6P - Peel and grate ginger. Zest and juice 1 lime. Combine in a bowl with 3 tbsp fish sauce, 1 tbsp sugar, 3 tbsp sesame oil, 3 tbsp water and a pinch of 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 the pan with **beef mince** and **2-3 tsp Chinese five spice**. Cook, breaking up the **mince**, for 6–8 minutes until browned and crispy. Remove and set aside, keeping the pan for step 5.

6P - use 2 garlic cloves.



3. STIR-FRY THE VEG

Meanwhile, heat a second frypan over medium-high heat with **sesame oil.** Trim and halve **kai lan.** Crush remaining **1 garlic clove**. Add to pan as you go along with **coleslaw** and **1 tbsp fish sauce**. Cook for 2-3 minutes until tender.



4. PREPARE THE ROLLS

Dice **cucumbers** and pick **basil leaves**. Divide even amounts of **beef mince**, **cucumber**, **basil** and **spring onion greens** in the centre of each **wrap**. Fold in the short sides, then roll tightly to enclose the **filling.** Repeat with remaining **wraps**.

6P - use 10-12 wraps.



5. COOK THE ROLLS

Reheat the reserved frypan over medium-high heat with a little **oil** (wipe clean if necessary). Add the **rolls** in batches, and cook for 1–2 minutes per side, or until golden and crisp all over. Remove from the pan and set aside.



6. FINISH AND SERVE

Thinly slice **chilli** and chop **peanuts**.

Cut the **crispy rolls** in half and arrange on a platter with the **dipping sauce**. Garnish with any leftover **spring onion greens, chilli**, and **peanuts**, and serve alongside the **garlic stir-fry.**

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