



### Product Spotlight: Lemongrass

Turn leftover lemongrass into mosquito repellent! Place lemongrass in a saucepan, cover with water and bring to a boil. Remove the saucepan from the heat and leave it to sit overnight. Place the mixture in a spray bottle, and use it to scatter mosquitoes.



## Nuoc Cham Beef

### with Coconut Rice

Beef mince cooked in a fragrant lemongrass nuoc cham sauce on a bed of coconut rice, garnished with fresh mint and roasted cashews.



25 minutes



2 servings



Beef

## Switch the sauce!

*Add honey and sesame oil instead of sugar if you prefer!*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	23g	47g	64g

## FROM YOUR BOX

BASMATI RICE	150g
COCONUT MILK	165ml
LEMONGRASS STEM	1
RED CHILLI	1
LIME	1
BEEF MINCE	300g
BEAN SHOOTS	1 packet
CARROT	1
MINT	1 packet
ROASTED CASHEWS	40g

## FROM YOUR PANTRY

oil for cooking, salt, fish sauce (or soy sauce), sugar of choice

## KEY UTENSILS

frypan, saucepan with lid

## NOTES

To prepare the lemongrass stalk, slice off the bottom-most section and peel away any dried-out layers, then bash the woody top end with a rolling pin to soften before chopping.

For a milder heat, remove seeds from the chilli before chopping, or omit from the sauce and use to serve.

You can cook the carrot with the beef if you prefer a warmer dish.



### 1. COOK THE RICE

Place **rice** and **coconut milk** in a saucepan. Add **1 cup water** and a pinch of **salt**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10-15 minutes. Remove from heat and stand for 5 minutes. Stir carefully with a fork.



### 2. PREPARE THE SAUCE

Finely chop **lemongrass** and **chilli** (see notes). Combine with **2 tbsp fish sauce**, **3/4 tbsp sugar**, **1 1/2 tbsp water**, zest and juice from **1/2 lime** (wedge remaining).



### 3. COOK THE BEEF

Heat a frypan over medium-high heat with **oil**. Add **beef** and **2 tbsp prepared sauce**. Cook for 6-8 minutes until cooked through. Stir in **1/2 bean shoots** and cook until wilted. Take off heat.



### 4. PREPARE THE TOPPINGS

Julienne **carrot**, chop **mint** leaves and **cashews** (see notes). Set aside with remaining **bean shoots**.



### 5. FINISH AND SERVE

Divide **rice** among bowls. Top with **beef** and **fresh toppings**. Garnish with **mint** leaves and **cashews**. Spoon over remaining **sauce** and 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**

