




### Product Spotlight: Kaffir Lime Leaves


Kaffir lime leaves 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.



## Sambal Prawns with Crunchy Peanut Topping

Fresh prawns cooked in a fragrant chilli and kaffir lime sambal sauce, paired with tender green beans. Served over fluffy jasmine rice and finished with a crunchy peanut and fried shallot topping for the perfect balance of heat, freshness, and texture.

 30 minutes

 2 servings

 Fish

## Bulk it up!

*For extra protein, you can serve this dish with a couple of hard boiled eggs on the side or tossed through the sambal sauce.*

Per serve: **PROTEIN** 33g **TOTAL FAT** 9g **CARBOHYDRATES** 78g

## FROM YOUR BOX

JASMINE RICE	150g
SHALLOTS	2
GARLIC CLOVES	2
RED CHILLI	1
TOMATOES	2
KAFFIR LIME LEAVES	2
GREEN BEANS	150g
RAW PRAWNS	1 packet
CORIANDER	1 packet
FRIED SHALLOT AND PEANUT MIX	1 packet

## FROM YOUR PANTRY

oil for cooking, fish sauce, sugar (of choice)

## KEY UTENSILS

large frypan, saucepan, stick mixer or blender

## NOTES

Use coconut oil to cook the sambal for extra fragrance.



### 1. COOK THE RICE

Place **rice** in a saucepan, cover with **275ml water**. Bring to a boil. Cover with a lid and reduce to medium-low heat for 10-15 minutes. Remove from heat, uncover and stand for 5 minutes. Fluff **rice** with a fork.



### 2. MAKE THE SAMBAL

Peel and roughly chop **shallots** and **garlic**. Chop **chilli** and **tomatoes**. Blend together with **kaffir lime leaves**, **1 tbsp sugar**, and **1 tbsp fish sauce** using a stick mixer or blender until smooth.



### 3. PREPARE THE STIR-FRY

Trim and slice **green beans** into halves. Rinse and pat dry **prawns**. Set aside.



### 4. COOK THE SAMBAL

Heat a frypan or wok over medium-high heat with **2 tbsp oil** (see notes). Add **sambal paste** and cook, stirring occasionally for 4-5 minutes until fragrant and slightly thickened.



### 5. COOK THE STIR-FRY

Add **green beans** to pan. Cook for 3 minutes until just tender. Add **prawns** and cook for 3-4 minutes, stirring, until just cooked through. Season to taste with **fish sauce**.



### 6. FINISH AND SERVE

Chop **coriander** and toss with **fried shallot/peanut mix**. Serve **prawns** with **rice** and garnish with **coriander** topping.



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