



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



4 servings



Beef

Switch the sauce!

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

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	30g	31g	40g

FROM YOUR BOX

BASMATI RICE	300g
COCONUT MILK	400ml
LEMONGRASS STEM	1
RED CHILLI	1
LIME	1
BEEF MINCE	600g
BEAN SHOOTS	1 packet
CARROTS	2
LEBANESE CUCUMBER	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 1/2 cups water** and a pinch of **salt**. Cover with a lid and bring to a boil. Reduce to lowest heat for 10–15 minutes. Remove from heat, 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**, **2 tsp sugar**, **1 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 3 tbsp prepared sauce. Cook for 6–8 minutes until cooked through. Stir in bean shoots and cook until wilted. Take off heat.



4. PREPARE THE TOPPINGS

Julienne carrots and slice cucumber (see notes). Chop mint leaves and cashews.



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.

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