



### 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



4/6 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** 35g **TOTAL FAT** 12g **CARBOHYDRATES** 86g

## FROM YOUR BOX

	4 PERSON	6 PERSON
JASMINE RICE	300g	300g + 150g
SHALLOTS	2	3
GARLIC CLOVES	3	4
RED CHILLI	1	1
TOMATOES	2	3
KAFFIR LIME LEAVES	3	4
GREEN BEANS	250g	250g + 150g
YELLOW CAPSICUM	1	2
RAW PRAWNS	2 packets	3 packets
CORIANDER	1 packet	1 packet
FRIED SHALLOT AND PEANUT MIX	1 packet	2 packets

## 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.



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### 1. COOK THE RICE

Place **rice** in a saucepan, cover with **550ml 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.



### 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.



### 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.

**6P** - blend together with **kaffir limes leaves**, **1 1/2 tbsp sugar** and **1 1/2 tbsp fish sauce** using a stick mixer or blender until smooth.



### 5. COOK THE STIR-FRY

Add **vegetables** 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**.



### 3. PREPARE THE STIR-FRY

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



### 6. FINISH AND SERVE

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

**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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

