



### Product Spotlight: GH Produce Green Curry

The green curry spice mix from GH Produce features native ingredients, including WA finger lime, Geraldton wax and lemon myrtle.



## Green Curry Chicken Meatballs

Lime and chilli chicken meatballs served in a fragrant green curry coconut sauce over brown vermicelli noodles, finished with crunchy cucumber, bean shoots, fresh mint and a squeeze of lime.



30 minutes



2 servings



Chicken

### Serve as a Larb!

*Cook chicken mince with green curry spice in a frypan. Serve over noodles with fresh toppings. Drizzle with a simple lime and chilli dressing.*

Per serve:	<b>PROTEIN</b>	<b>TOTAL FAT</b>	<b>CARBOHYDRATES</b>
	45g	48g	121g

## FROM YOUR BOX

CHICKEN MINCE	300g
LIME	1
VERMICELLI NOODLES	1 packet (300g)
GH GREEN CURRY SPICE MIX	1 sachet
COCONUT MILK	400ml
LEBANESE CUCUMBER	1
MINT	1 packet
BEAN SHOOTS	1 bag

## FROM YOUR PANTRY

oil for cooking, salt, pepper, chilli flakes

## KEY UTENSILS

saucepan, large frypan

## NOTES

If you're short on time, you can cook the chicken mince in the frypan with green curry spice and coconut milk for a simple curry.



### 1. MIX THE CHICKEN MINCE

Bring a saucepan of water to a boil (for the noodles).

Combine the chicken mince with zest from 1/2 lime, 1/4 tsp chilli flakes, salt and pepper.



### 2. COOK THE MEATBALLS

Heat a frypan with oil over medium heat (see notes). Add tablespoonfuls of chicken mixture to pan and cook for 6–8 minutes or until golden and nearly cooked through.



### 3. COOK THE NOODLES

When the water is boiling, add noodles and cook according to packet instructions or until tender. Drain and rinse in cold water.



### 4. SIMMER THE CURRY SAUCE

Add green curry spice mix to pan with meatballs and pour in coconut milk. Simmer over medium-low heat for 5–8 minutes. Season with salt, pepper and juice from 1/2 lime (wedge remaining).



### 5. PREPARE THE TOPPINGS

In the meantime, halve and slice cucumber (deseed if you like), and shred mint leaves. Arrange with bean shoots and lime wedges on a serving plate.



### 6. FINISH AND SERVE

Serve chicken meatballs and sauce over noodles. Arrange toppings to taste and sprinkle with chilli flakes.



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