



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



4 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:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	37g	29g	62g

FROM YOUR BOX

CHICKEN MINCE	600g
LIME	1
VERMICELLI NOODLES	1 packet (300g)
GH GREEN CURRY SPICE MIX	1 sachet
COCONUT MILK	400ml
LEBANESE CUCUMBERS	2
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 chicken mince with lime zest, **1/2 tsp chilli flakes, salt and pepper.**



2. COOK THE MEATBALLS

Heat a large frypan with **oil** over medium heat (see notes). Add tablespoonfuls of chicken mixture to frypan 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 cucumbers (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 topping to taste and sprinkle with **chilli flakes.**



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