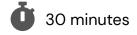


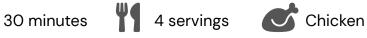




# **Green Curry Chicken Meatballs**

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.







# 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.

TOTAL FAT CARBOHYDRATES

37g

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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