



Product Spotlight: Lime Leaves

Lime leaves, commonly used in Thai cooking, 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.



Tom Yum Fried Rice with Prawns

A vibrant, Thai-inspired fried rice packed with zesty tom yum flavours, juicy prawns, stir-fry vegetables and fragrant lime leaves – a quick, punchy midweek meal.



35 minutes



4/6 servings



Fish

Switch it up!

You can use these ingredients to make a prawn curry instead! Add some coconut milk to the curry paste and simmer the vegetables. Use the coleslaw and cucumber as a topping.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	31g	6g	83g

FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
SPRING ONIONS	1 bunch	1 bunch
TOMATOES	2	2
TINNED PINEAPPLE	225g	225g
LIME LEAVES	2	3
LEBANESE CUCUMBER	1	2
FRESH PRAWNS	2 packets	3 packets
COLESLAW	250g	2 x 250g
THAI RED CURRY PASTE	1 jar	1 jar
LIME	1	1

FROM YOUR PANTRY

oil for cooking (see notes), salt, pepper

KEY UTENSILS

large frypan or wok, saucepan

NOTES

You can use coconut oil to cook this dish as it adds extra fragrance.

Use less curry paste if you prefer less spice. You can add more to taste

Season with fish sauce instead of salt for a more savoury flavour.



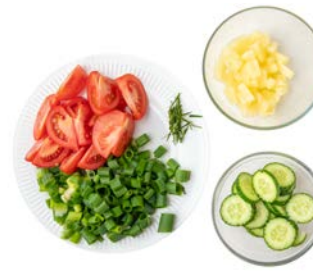
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1. COOK THE RICE

Place **rice** in a saucepan and cover with **600ml water**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.

6P – use **900ml water**.



2. PREPARE THE VEGETABLES

Slice **spring onions** (reserve tops), wedge **tomatoes**, drain **pineapple**, finely slice **lime leaves** and slice **cucumber**. Keep separate.



3. COOK THE PRAWNS

Pat **prawns** dry and season with **salt and pepper**. Heat a frypan or wok over high heat with **oil** (see notes). Cook **prawns** for 2 minutes until seared. Add **spring onions, tomatoes** and **lime leaves**. Cook for 2–3 minutes.



4. STIR-FRY THE VEGETABLES

Add **pineapple, coleslaw** and **3–4 tbsp curry paste** (see notes). Cook for 2–3 minutes until fragrant.

6P – use **4–5 tbsp red curry paste**.



5. TOSS THE RICE

Add cooked **rice** and toss well to combine. Squeeze in **1/2 lime juice** (wedge remaining). Season with **salt and pepper** to taste (see notes).



6. FINISH AND SERVE

Garnish **fried rice** with **spring onion tops** and serve with **cucumber slices** and **lime wedges**.

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