






Product Spotlight: Bean Shoots

Bean shoots boost the nutrients in your diet with vitamin C, folate & iron. Iron transports oxygen in the blood and is also vital for brain development!



2 Lemongrass Chicken Rice Paper Rolls with Satay Dipping Sauce

Chicken mince is cooked in aromatic lemongrass, soy sauce and sweet chilli sauce, rolled with fresh cucumber, carrot, bean shoots and mesclun leaves. Dip in a homemade satay sauce featuring Pic's peanut butter.

 35 mins  2 servings  Chicken

23 April 2021

Join in!

These rice paper rolls are fun to assemble together at the table. Set up your rice paper roll station in the middle of your dining table and let everyone choose their fillings and roll.

Per serve: **PROTEIN** 38g **TOTAL FAT** 15g **CARBOHYDRATES** 76g

FROM YOUR BOX

LEBANESE CUCUMBER	1
CARROT	1
BEANSHOOTS	1 bag
MESCLUN LEAVES	1 bag
PEANUT BUTTER	1 slug
CHICKEN MINCE	300g
LEMONGRASS	1 stalk
RICE PAPER ROUNDS	1 packet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

1 garlic clove, rice wine vinegar, soy sauce (or tamari), sweet chilli sauce

KEY UTENSILS

large frypan

NOTES

You could also season with fish sauce.

To use a whole lemongrass stalk, slice off the very bottom of the stalk, and peel off any dried-out layers, then bash the woody top end with a rolling pin or something hard to soften and help release some of the aromatic oils.

Fresh ginger, lime and/or chilli would make a great addition to this dish.

Use warm water to soak the rice paper rounds as it softens them quicker.



1. PREPARE FILLINGS

Cut the cucumber into batons, thinly slice or ribbon carrots. Set aside with bean shoots and mesclun leaves.



2. MAKE DIPPING SAUCE

In a bowl, whisk together peanut butter, **crushed garlic clove**, **1/2 tbsp sweet chilli sauce**, **1 1/2 tbsp rice wine vinegar** and **2 tbsp water**. Season with **1/2 tbsp soy sauce** (see notes).



3. COOK THE CHICKEN

Heat a frypan over medium-high heat with **oil**. Add chicken to pan, cook for 4-5 minutes, breaking up with a spoon as you go.



4. ADD THE AROMATICS

Finely chop the lemongrass (see notes) and add to pan with **2 tbsp soy sauce** and **1 tbsp sweet chilli sauce** (see notes).



5. ASSEMBLE THE ROLLS

Place a clean tea towel and shallow dish of water on your bench (see notes). Soak one sheet of rice paper in water for 5 seconds. Place on tea towel, leave until soft. Place fillings and chicken in the centre of the round. Fold in ends and roll to wrap firmly. Repeat with remaining filling.



6. FINISH AND PLATE

Cut rolls in half, divide evenly among plates and serve with dipping sauce.

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 **0481 072 599** or send an email to **hello@dinnertwist.com.au**

