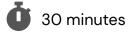




Chicken Larb Lettuce Cups

Crisp cos lettuce leaves filled with bean thread noodles, fragrant chicken, fresh veggies and served with a punchy lime dressing.







You can add chopped lemongrass, grated ginger or finely sliced kaffir lime leaves to the chicken for a more exciting flavour. Instead of making lettuce cups, you can shred the lettuce and serve as a noodle salad instead.

TOTAL FAT CARBOHYDRATES

34g

55g

FROM YOUR BOX

BEAN THREAD NOODLES	1 packet (100g)
BABY COS LETTUCE	1
RED CAPSICUM	1/2 *
CORIANDER	1/2 packet *
BEAN SHOOTS	1 bag (200g)
LIME	1
GARLIC	11/2 cloves *
RED ONION	1/2 *
CHICKEN MINCE	300g

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, soy sauce or tamari, chilli flakes (optional)

KEY UTENSILS

large frypan, saucepan

NOTES

For the best flavour use sesame oil or a neutral flavoured oil in the dressing. You could also use fish sauce instead of soy sauce for a more authentic flavour.



1. COOK THE NOODLES

Bring a saucepan of water to the boil. Add noodles and cook for 2-3 minutes or until tender. Drain and rinse with cold water.



2. PREPARE THE SALAD

Separate and rinse lettuce leaves. Slice capsicum. Chop coriander and set aside with bean shoots



3. PREPARE THE DRESSING

Zest the lime and set aside. Combine lime juice with 1/2 crushed garlic clove, 1/4 tsp chilli flakes, 2 tbsp soy sauce and 2 tbsp oil (see notes).



4. COOK THE CHICKEN

Heat a frypan over medium-high heat with oil. Slice and add onion along with chicken mince. Crush in 1 garlic clove, add lime zest and 1/2 tbsp soy sauce. Cook for 6-8 minutes until cooked through.



5. FINISH AND PLATE

Assemble the lettuce cups at the table with noodles, chicken, salad and dressing.





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 O481 072 599 or send an email to hello@dinnertwist.com.au