

X2



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Lemongrass Chicken

With Rice

Lemongrass chicken and rice with a fresh cucumber and mint salad.



20 minutes



2 servings



Chicken

FROM YOUR BOX

BASMATI RICE	150g
LEBANESE CUCUMBER	1
MINT	1 packet
LEMONGRASS STALK	1
CHICKEN SCHNITZELS	300g

FROM YOUR PANTRY

oil for cooking, fish sauce or soy sauce

NOTES

You can make a dressing for this dish using chopped fresh chilli, 1 crushed garlic clove combined with 1 tbsp soy sauce or fish sauce, 1/2 tbsp sugar and 1/2 tbsp lime juice or vinegar. Mix with 2 tbsp water. Spoon over dish at the end.

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1. COOK THE RICE

Place **rice** in a saucepan, cover with **300ml 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.

TIP *You can use 165ml coconut milk and 150ml water to make coconut rice. Add a pinch of salt to bring out the flavour.*

2. PREPARE THE SALAD

Slice or dice **cucumber**. Roughly chop **mint** leaves. Toss together.

TIP *You can dress the salad with lime juice or sesame oil. Bean shoots, capsicum, avocado and julienned carrot can all be added if you want more salad.*

3. COOK THE CHICKEN

Bruise and finely chop **lemongrass** stem (white end). Add to a bowl with **chicken** and **1 tbsp fish sauce**. Heat a frypan over medium-high heat with **oil**. Cook **chicken** for 4–5 minutes each side until cooked through.

TIP *We added 1/4 tsp ground turmeric for more flavour. You could use soy sauce instead of fish sauce. Use coconut oil in the pan if you have some!*

4. FINISH AND SERVE

Slice **chicken** and serve on **rice** with a side of **salad** (see notes).

TIP *Garnish the dish with fried shallots, sesame seeds or toasted coconut if you have some!*

This recipe has simplified instructions to help lower your meal cost.