





DINNER TWIST
LOCAL. HEALTHY. DELIVERED




Lemongrass Chicken

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

 20 minutes

 2 servings

 Chicken

FROM YOUR BOX

BASMATI RICE	150ml
LEBANESE CUCUMBER	1
MINT	1 packet
LEMONGRASS STALK	1
CHICKEN SCHNITZELS	600g

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.

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, **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.