



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



# Lemongrass Chicken

With Rice

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



20 minutes



4/6 servings



Chicken

## FROM YOUR BOX

|                    | 4 PERSON | 6 PERSON    |
|--------------------|----------|-------------|
| BASMATI RICE       | 300g     | 300g + 150g |
| LEBANESE CUCUMBERS | 2        | 3           |
| MINT               | 1 packet | 1 packet    |
| LEMONGRASS STALK   | 1        | 2           |
| CHICKEN SCHNITZELS | 600g     | 600g + 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 2 tbsp soy sauce or fish sauce, 1 tbsp sugar and 1 tbsp lime juice or vinegar. Mix with 1/4 cup water. Spoon over dish at the end.

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## 1. COOK THE RICE

Place **rice** in a saucepan, 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** – cover rice with 900ml water.

**TIP** *You can use 400ml coconut milk and 200ml water to make coconut rice. Add a pinch of salt to bring out the flavour.*

## 2. PREPARE THE SALAD

Slice or dice **cucumbers**. 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 **2 tbsp fish sauce**. Heat a frypan over medium-high heat with **oil**. Cook **chicken** for 4-5 minutes each side until cooked through.

**6P** – add 3 tbsp fish sauce to the bowl.

**TIP** *We added 1/2 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.**