



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Kaffir Lime Leaves


Kaffir lime leaves, commonly used in Thai cooking, are rich in oils so only a couple of leaves are needed to add fragrant flavour.



2 Basil & Lime Chicken

Fragrant chicken stir-fry using chicken mince, kaffir lime leaves and fresh basil. Served over rice and topped with chives.

 20 minutes

 2 servings




 Chicken

9 November 2020

Make little nissoles!

Combine chicken mince with finely chopped lime leaf, 1 crushed garlic clove, chopped chives and a pinch of salt. Dollop into a heated pan and cook for 2-3 minutes on each side. Serve with rice, stir-fried veggies and sweet chilli sauce for dipping!

FROM YOUR BOX

BASMATI RICE	150g
RED ONION	1/2 *
RED CAPSICUM	1/2 *
GREEN BEANS	1/2 packet (75g) *
BASIL	1/2 packet *
CHICKEN MINCE 	300g
GARLIC CLOVES	1-2
KAFFIR LIME LEAF	1
CHIVES	1/3 bunch *
 FREE RANGE EGGS	2-4
 SHREDDED CABBAGE	200g

*Ingredient also used in another recipe

FROM YOUR PANTRY


oil for cooking, sugar (brown or other), soy sauce, fish sauce (or salt)

KEY UTENSILS

saucepan, large frypan or wok

NOTES

Use the rice tub to quickly measure up 1.5 x amount of water.

 **VEG OPTION** - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



1. COOK THE RICE

Place rice in a saucepan, cover with 1.5 x amount of water (see notes). Cover with a lid, cook over low heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. PREPARE THE VEGETABLES

Wedge red onion, slice capsicum, trim and chop beans. Pick and slice basil leaves. Keep separate.

 **VEG OPTION** - Fry eggs while continuing with steps 3-5.



3. COOK THE CHICKEN

Heat a frypan or wok with oil over medium-high heat. Add chicken mince to cook. Crush garlic, tear lime leaf and add along with onion. Cook for 5 minutes.

 **VEG OPTION** - Cook as above, omitting chicken.



4. ADD THE VEGETABLES


Add capsicum and beans. Cook for 3-4 minutes.

 **VEG OPTION** - Add cabbage.



5. SEASON THE STIR-FRY


Season stir-fry with 1 tsp sugar, 1 tbsp soy sauce, and 2 tsp fish sauce (or use salt to taste). Stir in basil leaves.

 **VEG OPTION** - toss rice into pan to make a simple fried rice. Season with soy sauce and sweet chilli sauce to taste. Omit basil (use whole packet in recipe 3).



6. FINISH AND SERVE

Serve basil & lime chicken over rice. Top with chopped chives.

 **VEG OPTION** - Serve fried rice with eggs on top.

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

