

SEE
NOTES FOR
VEGETARIAN
INSTRUCTIONS



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Mango

To prepare, cut to remove mango cheeks on each side of the stone.

Score inside of cheek, to make a criss-cross pattern. Push through the skin with your fingers and the flesh will come out like a hedgehog.



3 Thai Chicken Lettuce Cups with Sesame Dressing

Crispy cos lettuce cups filled with bean thread noodles, kaffir lime chicken and fresh mango topping, all served at the table with GH Produce's tasty sesame Asian dressing.



20 minutes



2 servings





Chicken

5 November 2021

Make it a bowl!

Not keen on using your hands? Transform this dish into a noodle bowl! Divide the noodles, chicken and fresh toppings among bowls. Shred and add the lettuce. Spoon over the dressing at the end.

FROM YOUR BOX

BEAN THREAD NOODLES	1 packet (100g)
CHICKEN MINCE 	300g
ASIAN DRESSING	1 bottle
SPRING ONIONS	2 *
KAFFIR LIME LEAVES	2
BABY COS LETTUCE	1
LEBANESE CUCUMBER	1
MANGO	1
CORIANDER	1/2 packet *
 VEGGIE BURGERS	2-pack

**Ingredient also used in another recipe*

FROM YOUR PANTRY


oil for cooking, salt, pepper, sweet chilli sauce

KEY UTENSILS

frypan, saucepan

NOTES

You can use sesame or coconut oil to cook the chicken for extra flavour!

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




1. COOK THE NOODLES

Bring a saucepan of water to boil. Add noodles to boiling water to cook for 2-3 minutes. Drain and rinse under cold water.



2. COOK THE CHICKEN

Heat a frypan over medium-high heat with oil (see notes). Add chicken, 1/2 tbsp Asian dressing and **1 tbsp sweet chilli sauce**. Thinly slice and add spring onions and lime leaves. Cook for 10 minutes. Season with salt and pepper.

 **VEG OPTION** - Crumble vegetarian burgers into pan. Cook as above for 6-8 minutes.



3. PREPARE LETTUCE CUPS

Separate and rinse lettuce leaves. Set aside on a serving platter or in a bowl.




4. PREPARE TOPPINGS

Dice cucumber and mango. Chop coriander. Add to serving platter.



5. FINISH AND SERVE

Add cooked noodles, chicken and remaining dressing to serving platter and bring to table for assembly.

 **VEG OPTION** - Add noodles, veggie burger mix and remaining dressing to platter and bring to table for assembly.

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**

