

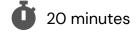




Thai Chicken Lettuce Cups

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.





2 servings



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
	2*
SPRING ONIONS	<u>-</u>
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!

WEG 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.



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.

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



3. PREPARE LETTUCE CUPS

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

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



