

SEE
NOTES FOR
VEGETARIAN
INSTRUCTIONS



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.



1 Sweet & Sour Chicken

Classic family favourite sweet & sour chicken stir-fry with flavoursome kaffir lime leaves finished with cashew nuts and served over rice.

 20 minutes

 2 servings

 Chicken

23 April 2021

Make it Creamy

*Add a tin of coconut milk instead of the pineapple juice for a less sweet flavour!
Season to taste with soy sauce.*

FROM YOUR BOX

BASMATI RICE	150g
CHICKEN STRIPS 	300g
SHALLOT	1
KAFFIR LIME LEAF	1
RED CAPSICUM	1/2 *
TOMATO	1
TINNED PINEAPPLE PIECES	225g
SNOW PEAS	1/2 packet (75g) *
CASHEW NUTS	1 packet (40g)
 BROCCOLI	1
 BABY CORN	1 punnet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil (see notes, for cooking), sweet chilli sauce, white wine vinegar, cornflour, soy sauce

KEY UTENSILS

saucepan, large frypan or wok

NOTES

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

We used sesame oil for added flavour, but any other neutral oil works fine!

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



1. COOK THE RICE

Place rice in a saucepan and 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, let stand for 5 minutes. Stir carefully with a fork.



2. SEAL THE CHICKEN

Heat a large frypan with **oil** over high heat. Add chicken strips and cook, stirring occasionally, until sealed. Wedge and add shallot.

 **VEG OPTION** - Cut broccoli into florets (use to taste) and cook as above instead of chicken.



3. ADD THE VEGETABLES

Tear lime leaf, chop capsicum and wedge tomato. Add to pan as you go, cook for 2-3 minutes.

 **VEG OPTION** - Cook as above, adding baby corn (halve or cut into pieces if you like!)



4. ADD THE SAUCE

Stir in pineapple pieces and juice along with **2 tbsp sweet chilli sauce** and **1 tbsp vinegar**. Mix **1/2 cup water** with **1/2 tbsp cornflour** and pour into pan. Stir until thickened.



5. ADD THE SNOW PEAS

Trim and add snow peas. Season with **1/2 tsp soy sauce**.



6. FINISH AND SERVE

Serve sweet and sour chicken over rice and top with cashew nuts.

 **VEG OPTION** - Serve sweet and sour vegetables over rice and top with cashew nuts.

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**

