



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Spring Onions

We love using spring onion in our recipes! They're crunchy, with a delicate flavour and a vibrant colour. To grow your own at home, simply plant the roots outside or in a pot in your kitchen window. It won't take long before you always have spring onion at hand!



## 2 Pork Larb with Rice

Larb is a popular Thai dish with minced meat and veggies. This version is made with free-range WA pork, seasonal veggies and lots of flavour from ginger, soy and garlic.

 20 minutes

 4 servings

 Pork

12 October 2020

*Serve in lettuce cups*

*Add an iceberg or baby cos lettuce and serve rice, pork, veggies and dressing in lettuce cups. Kids love it!*

## FROM YOUR BOX

BASMATI RICE	300g
LIME	1
CONTINENTAL CUCUMBER	1/2 *
CARROTS	2
MINT	1 bunch
BEAN SHOOTS	1 bag (250g)
PEANUTS	50g
PORK MINCE	600g
GINGER	1 piece
SPRING ONIONS	4
 SLICED MUSHROOMS	2 punnets

\*Ingredient also used in another recipe

## FROM YOUR PANTRY

sesame oil (or other), pepper, garlic (2 cloves), soy & sweet chilli sauce

## KEY UTENSILS

saucepan, large frypan

## NOTES

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

Add bean shoots to pork at step 5 if you prefer them cooked.

**No pork option** – pork mince is replaced with **chicken mince**. Cook as per recipe.



### 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. MAKE THE DRESSING

Whisk together **3 tbsp sesame oil**, **2 tbsp soy sauce**, **2 tbsp sweet chilli sauce** and juice of 1/2 lime.



### 3. PREPARE FRESH INGREDIENTS

Slice cucumber, julienne or grate carrots and pick mint leaves. Arrange on a plate with bean shoots, remaining lime cut into wedges and peanuts (see notes).



### 4. COOK THE PORK

Heat a large frypan with **oil** over high heat. Add mince and cook for 5–6 minutes, breaking up with a spatula as you go.

 **VEG OPTION** – Cook mushrooms until softened.



### 5. ADD THE SAUCE

Grate ginger to yield roughly 1 tbsp, slice spring onions (keep some tops for garnish) and crush **2 garlic cloves**. Add to pan as you go. Cook for 2–3 minutes and season with **1 tbsp soy sauce** and **pepper**.



### 6. FINISH AND SERVE

Divide rice, pork mince (**VEG OPTION – mushrooms**) and fresh vegetables into bowls. Drizzle with dressing, peanuts and spring onion tops.

**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**

