



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. SWEET & SOUR CHICKEN

Sweet and sour chicken stir-fry with flavoursome kaffir lime leaves finished with cashew nuts and served over rice.

 20 Minutes

 4 Servings

FROM YOUR BOX

BASMATI RICE	300g
CHICKEN STIR-FRY STRIPS	600g
BROWN ONION	1
KAFFIR LIME LEAVES	2
RED CAPSICUM	1
BAMBOO SHOOTS	227g
PINEAPPLE PIECES	225g
SUGAR SNAP PEAS	1/2 packet (125g) *
CASHEW NUTS	1 packet (60g)

* Ingredient also used in another recipe

FROM YOUR PANTRY

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

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!

To prepare lime leaves you can either thinly slice (fine to eat) or scrunch up and tear in larger pieces (remove before eating).



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. SEAL THE CHICKEN

Heat a large pan with **oil** over high heat. Add chicken strips and cook, stirring occasionally, until sealed. Slice and add onion.



3. ADD CAPSICUM & BAMBOO SHOOTS

Tear lime leaves (see notes). Chop capsicum and rinse bamboo shoots. Add to pan as you go, cook for 2-3 minutes.



4. MAKE THE SAUCE

Stir in pineapple pieces and juice along with **1/3 cup sweet chilli sauce** and **1/2 tbsp vinegar**. Mix **1 cup water** with **1 tbsp cornflour** and pour into pan. Stir until thickened.



5. ADD THE SUGAR SNAP PEAS

Trim and stir through sugar snap peas. Season to taste with **salt or soy sauce**.



6. FINISH AND SERVE

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

How did the cooking go? We'd love to know - help us by sharing your thoughts!
Want to chat? Call us Mon-Tue 8.30am-6.00pm, Wed-Fri 8.30am-4.00pm on 1300 135 660 or text us anytime on 0481 072 599.

