



Product Spotlight: Lemongrass

To prepare your lemongrass, cut it in half lengthways and remove the core, then bash it with the end of your knife to release the perfumes before chopping.





Spice it up!


You can use oyster sauce or fish sauce instead of soy sauce if preferred! Add some kaffir lime leaves to the stir-fry if you have some. Garnish with sliced red chilli for extra heat.

Basil Chicken Stir-Fry

Tender diced chicken breast tossed with stir-fried Asian greens, sweet Thai basil, crunchy cashews, glossy sweet chilli and lemongrass sauce, all served on a bed of sticky rice.

 25 minutes

 4 servings

 Chicken

23 June 2023

Per serve: **PROTEIN** 56g **TOTAL FAT** 12g **CARBOHYDRATES** 76g

FROM YOUR BOX

| | |
|----------------------|----------------|
| SUSHI RICE | 300g |
| LEMONGRASS STALK | 1 |
| RED ONION | 1 |
| CARROT | 1 |
| ASIAN GREENS | 1 bunch |
| THAI BASIL | 1 packet |
| DICED CHICKEN BREAST | 600g |
| CASHEWS | 1 packet (40g) |

FROM YOUR PANTRY

oil for cooking, soy sauce, sweet chilli sauce, cornflour

KEY UTENSILS

large frypan, saucepan with lid

NOTES

You can use 2 tbsp fish sauce instead of soy sauce.

We used coconut oil for this dish.



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1. COOK THE RICE

Rinse sushi rice. Place in a saucepan with **600ml water**. Cover and bring to a boil. Reduce heat immediately to low. Cook, semi-covered, for 20 minutes until rice is tender and water is absorbed.



2. PREPARE THE SAUCE

Chop lemongrass stem (see product spotlight). Combine with **3 tbsp sweet chilli sauce, 3 tbsp soy sauce, 1 tbsp cornflour** and **1/2 cup water** (see notes).



3. PREPARE THE STIR-FRY

Slice onion and carrot. Trim and slice Asian greens. Pick basil leaves. Keep separate.



4. COOK THE STIR-FRY

Heat a frypan over medium-high heat with **oil** (see notes). Add chicken, onion and carrot to pan. Cook for 5 minutes.



5. FINISH THE STIR-FRY

Add Asian greens and sauce. Cook for 2-4 minutes until sauce has thickened. Stir through cashews.



6. FINISH AND SERVE

Serve chicken and vegetables with rice. Garnish with basil leaves.

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**

