



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

 25 Minutes

 2 Servings

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.



## FROM YOUR BOX

BASMATI RICE	150g
LIME	1
CONTINENTAL CUCUMBER	1/2 *
CARROT	1
MINT	1/2 bunch *
PEANUTS	1 packet (50g)
PORK MINCE	300g
GINGER	40g
SPRING ONIONS	2

\* Ingredient also used in another recipe

## FROM YOUR PANTRY

sesame oil (or other), pepper, garlic (1 clove), soy sauce, sweet chilli sauce

## KEY UTENSILS

saucepan, frypan

## NOTES

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

Freeze any remaining ginger or use for a herbal tea!

**No pork option - pork mince is replaced with chicken mince.**



### 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 **2 tbsp oil, 2 tbsp soy sauce, 2 tbsp sweet chilli sauce** and zest and juice of 1/2 lime.



### 3. PREPARE THE FRESH INGREDIENTS

Halve and slice cucumber, julienne carrot, and pick mint leaves. Arrange on a plate with remaining lime cut into wedges and roughly chopped peanuts.



### 4. COOK THE MINCE

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



### 5. ADD THE AROMATICS

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



### 6. FINISH AND PLATE

Divide rice, pork mince and 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!  
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.

