



Product Spotlight: Lime

Lime isn't just lime! In fact, there are many varieties, including Persian lime, key lime, kaffir lime, and desert lime.



4 Pork Larb with Rice

Larb is an aromatic Asian-style dish for the whole family. This one features rice, ginger, lime, crunchy veggies, peanuts and pork mince.

 25 minutes

 2 servings

 Pork

26 March 2021

Fried rice

If preferred, make this dish like a fried rice instead. Stir-fry sliced capsicum, spring onions and pork mince, then add cooked rice and bean shoots. Season with crushed garlic, soy sauce, sweet chilli sauce, grated ginger, and/or salt & pepper to taste.

FROM YOUR BOX

BASMATI RICE	150g
LIME	1
LEBANESE CUCUMBER	1
RED CAPSICUM	1
ROASTED PEANUTS	1 packet (50g)
MINT	1 bunch
PORK MINCE	300g
GINGER	1 piece
GARLIC CLOVE	1
SPRING ONIONS	2

**Ingredient also used in another recipe*

FROM YOUR PANTRY

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

KEY UTENSILS

frypan, saucepan

NOTES

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

Use any remaining ginger to make a nice cup of tea! Boil it with a dash of lemon juice and honey and serve hot.

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



1. COOK THE RICE

Place rice in a saucepan and cover with 1.5 x amount of water (see notes). Cover with lid, cook over low heat for 10–15 minutes. Remove from heat, let stand 5 minutes. Stir carefully with a fork.



2. MAKE THE DRESSING

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



3. PREP FRESH INGREDIENTS

Slice cucumber and capsicum, roughly chop peanuts and mint. Arrange on a plate with remaining lime cut into wedges.



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.



5. ADD THE AROMATICS

Grate ginger to yield 1/2 tbsp (see notes), crush garlic and thinly slice spring onions (keep some green tops for garnish). Add to pan as you go. Cook for 2–3 minutes and season with **1/2 tbsp soy sauce**, reserved lime zest and **pepper**.



6. FINISH AND PLATE

Divide rice, pork mince and toppings 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**

