



Product Spotlight:
Green beans

Unlike fruits which become sweeter the longer they stay on the tree or bush, beans are sweetest when young.



Massaman Pork Lettuce Cups

Thai style pork mince with red capsicum and beans cooked in a massaman curry sauce and served in crispy lettuce cups finished with fragrant Thai basil, crunchy peanuts and fried shallots.

Mix it up!

Make fried rice or fried noodles by tossing the pork mixture with rice or noodles in the pan. Serve with a side of lettuce and top with a fried egg.

 30 minutes

 2 servings

 Pork

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	44g	33g	26g

FROM YOUR BOX

BABY COS LETTUCE	1
SPRING ONIONS	1 bunch
GREEN BEANS	150g
RED CAPSICUM	1
PORK MINCE	500g
MASSAMAN CURRY PASTE	2 sachets
LIME	1
THAI BASIL	1 packet
FRIED SHALLOT & PEANUT MIX	30g

FROM YOUR PANTRY

oil for cooking, soy sauce

KEY UTENSILS

large frypan

NOTES

You can serve the pork over rice or add some coconut milk for a quick curry.



1. PREPARE THE LETTUCE CUPS

Separate and rinse **lettuce leaves**. Keep in a bowl of water in the fridge until serving.



2. PREPARE THE VEGGIES

Slice **spring onions** (white and green parts) and **beans**. Dice or slice **red capsicum**.



3. COOK THE PORK & VEGGIES

Heat a large frypan with **oil** over medium-high heat. Add **pork** and cook for 3-4 minutes. Break up **mince** with a spatula. Stir in **veggies** and cook for further 3-4 minutes.



4. FINISH THE PORK MIXTURE

Stir in **curry paste** to pan and combine well. Add **1/2 cup water**. Season with **lime zest** and **1/2 tbsp soy sauce**. Cook for 4-5 minutes or until reduced.



5. PREPARE THE TOPPINGS

In the meantime, wedge **lime**, pick and slice **Thai basil**. Arrange on a plate with **fried shallot & peanut mix**.



6. FINISH AND SERVE

Take everything to the table and allow everyone to make their own **lettuce cups** with **curried pork** and **toppings** to taste.



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