



Product Spotlight: Lemongrass

Don't bin the lemongrass offcuts. Simmer them in water, cool, and pour into a spray bottle for a fragrant homemade insect deterrent.



Nuoc Cham Beef

with Coconut Rice

Beef mince cooked in a fragrant lemongrass nuoc cham sauce on a bed of coconut rice, garnished with fresh mint and roasted cashews.



25 minutes



2 servings



Beef

Switch the sauce!

Add honey and sesame oil instead of sugar if you prefer!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	39g	35g	90g

FROM YOUR BOX

BASMATI RICE	150g
COCONUT MILK	165ml
LEMONGRASS STEM	1
RED CHILLI	1
LIME	1
BEEF MINCE	300g
BEAN SHOOTS	1 packet
CARROT	1
MINT	1 packet
ROASTED CASHEWS	40g

FROM YOUR PANTRY

oil for cooking, salt, fish sauce (or soy sauce), sugar of choice

KEY UTENSILS

frypan, saucepan with lid

NOTES

To prepare the lemongrass stalk, slice off the bottom-most section and peel away any dried-out layers, then bash the woody top end with a rolling pin to soften before chopping.

For a milder heat, remove seeds from the chilli before chopping, or omit from the sauce and use to serve.

You can cook the carrot with the beef if you prefer a warmer dish.



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1. COOK THE RICE

Place **rice** and **coconut milk** in a saucepan. Add **1 cup water** and a pinch of **salt**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10-15 minutes. Remove from heat and stand for 5 minutes. Stir carefully with a fork.



2. PREPARE THE SAUCE

Finely chop **lemongrass** and **chilli** (see notes). Combine with **2 tbsp fish sauce**, **3/4 tbsp sugar**, **1 1/2 tbsp water**, **zest and juice from 1/2 lime** (wedge remaining).



3. COOK THE BEEF

Heat a frypan over medium-high heat with **oil**. Add **beef** and **2 tbsp prepared sauce**. Cook for 6-8 minutes until cooked through. Stir in **1/2 bean shoots** and cook until wilted. Take off heat.



4. PREPARE THE TOPPINGS

Julienne **carrot**, chop **mint** leaves and **cashews** (see notes). Set aside with remaining **bean shoots**.



5. FINISH AND SERVE

Divide **rice** among bowls. Top with **beef** and **fresh toppings**. Garnish with **mint leaves** and **cashews**. Spoon over remaining **sauce** and serve with **lime wedges**.

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