

**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



4/6 servings



Beef

Switch the sauce!

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

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	38g	38g/31g	86g

FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
COCONUT MILK	400ml	400ml
LEMONGRASS STEM	1	1
RED CHILLI	1	1
LIME	1	2
BEEF MINCE	600g	600g + 300g
BEAN SHOOTS	1 packet	1 packet
CARROTS	2	3
LEBANESE CUCUMBER	1	2
MINT	1 packet	1 packet
ROASTED CASHEWS	40g	2 x 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.



1. COOK THE RICE

Place **rice** and **coconut milk** in a saucepan. Add **1 1/2 cups 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, stand for 5 minutes. Stir carefully with a fork.

6P – use **3 cups water**.



4. PREPARE THE TOPPINGS

Julienne **carrots** and slice **cucumber** (see notes). Chop **mint** leaves and **cashews**.



2. PREPARE THE SAUCE

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

6P – use **3 tbsp fish sauce**, **3 tsp sugar**, **2 tbsp water**, zest and juice from **1 lime** (wedge remaining lime).



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**.



3. COOK THE BEEF

Heat a frypan over medium-high heat with **oil**. Add **beef** and **3 tbsp prepared sauce**. Cook for 6–8 minutes until cooked through. Stir in **bean shoots** and cook until wilted. Take off heat.

6P – add **beef** and **4 tbsp prepared sauce**.

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