



## Beef Mince Larb

with Rice

Beef mince stir-fry with spring onions, cabbage, mint and lime served with sticky rice.



20 minutes



2 servings



Beef

## FROM YOUR BOX

|               |          |
|---------------|----------|
| SUSHI RICE    | 150g     |
| BEEF MINCE    | 300g     |
| SPRING ONIONS | 1 bunch  |
| GREEN CABBAGE | 1/4      |
| LIME          | 1        |
| MINT          | 1 packet |

## FROM YOUR PANTRY

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

## NOTES

You can add some fresh sliced cucumber or julienne carrot to serve on the side of this dish if you want more salad!

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## 1. COOK THE RICE

Place **rice** in a saucepan, cover with **325ml water**. 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.

## 2. COOK THE BEEF

Heat a frypan over medium-high heat with **oil**. Add **beef mince** and cook for 5 minutes, breaking down as you go. Slice **spring onions** and shred **cabbage** (use to taste). Add to pan along with **2 tsp fish sauce** and **1 tsp sugar**. Cook for 5 minutes until **beef** is cooked through. Add **1/2 lime zest and juice** (wedge remaining). Season with **fish sauce** to taste.

**TIP** *Use coconut oil for extra fragrance. You can add chopped garlic, sliced lime leaves or chilli for extra flavour. You can serve the shredded cabbage fresh if preferred or you can keep the leaves whole to serve as cabbage cups.*

## 3. FINISH AND SERVE

Garnish **beef larb** with chopped **mint** leaves. Serve with **rice** and **lime wedges**.

**TIP** *You can garnish this dish with a mix of chilli spice, sesame seeds or chopped peanuts if you have some.*

**This recipe has simplified instructions to help lower your meal cost.**