



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Beef Mince Larb

with Rice

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



20 minutes



4/6 servings



Beef

FROM YOUR BOX

	4 PERSON	6 PERSON
SUSHI RICE	300g	300g + 150g
BEEF MINCE	600g	600g + 300g
SPRING ONIONS	1 bunch	2 bunches
GREEN CABBAGE	1/4	2 x 1/4
LIME	1	2
MINT	1 packet	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 **650ml 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.

6P – cover rice with 975ml water.

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**. Add to pan along with **1 tbsp fish sauce** and **2 tsp sugar**. Cook for 5 minutes until **beef** is cooked through. Add **lime zest** and **1/2 juice** (wedge remaining). Season with **fish sauce** to taste.

6P – add spring onions and cabbage to pan along with 2 tbsp fish sauce and 3 tsp sugar. Add lime zest and juice from 1 lime (wedge remaining lime).

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.