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Vietnamese Chicken Larb with Lime & Coriander

Whisk away your tastebuds to the beautiful land of Vietnam with this HelloFresh larb recipe! This warm yet refreshing recipe incorporates a spectrum of ingredients perfectly. An unbeatably simple but elegant meal that's wonderfully addictive, light and tasty.



Prep: 20 mins

Cook: 15 mins

Total: 35 mins



level 1



nut free



eat me early

Pantry Items



Water



Vegetable Oil



Soy Sauce



Fish Sauce



Brown Sugar



Jasmine Rice



Chicken Mince



Carrot



Red Capsicum



Snow Peas



Red Onion



Ginger



Garlic



Lemon



Coriander

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QTY	Ingredients	
1 ½ cups	Jasmine rice, rinsed well	
6 cups	water *	
1 tbs	vegetable oil *	
1 packet	chicken mince	
1	carrot, peeled & sliced into half moons	🌿
1	red capsicum, diced	
100 g	snow peas, ends trimmed	
1	red onion, thinly sliced	
1 knob	ginger, peeled & grated	
2 cloves	garlic, peeled & grated	⊕
¼ cup	salt-reduced soy sauce *	
2 tsp	fish sauce *	
2 tsp	brown sugar *	
1	lemon, sliced into wedges	
1 bunch	coriander, roughly chopped	

⊕ Ingredient features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	2480	Kj
Protein	37.9	g
Fat, total	16.7	g
-saturated	4.2	g
Carbohydrate	69.9	g
-sugars	9	g
Sodium	679	mg



Disclaimer: We always try to source the freshest and locally grown ingredients. Unfortunately, due to the recent storms, we weren't able to source green beans this week and have replaced them with snow peas. Don't worry, your recipe will still taste delicious!

You will need: sieve, vegetable peeler, chef's knife, chopping board, fine grater, garlic crusher, medium saucepan with a lid, large frying pan, and a wooden spoon.

1 Place the **Jasmine rice** and **water** into a medium saucepan and bring to the boil over a high heat. Cover with a lid and reduce the heat to medium. Simmer, covered, for **10-12 minutes** or until the rice is soft. Drain.

2 Meanwhile, heat the **vegetable oil** in a large frying pan over a medium-high heat. Add the **chicken mince** and cook for **3-4 minutes** or until just cooked. Add the **carrot, red capsicum, snow peas, red onion, ginger** and **garlic** and cook for **4-5 minutes**, or until softened and fragrant. Add the **salt-reduced soy sauce, fish sauce, brown sugar** and the juice of half of the **lemon wedges** and cook, stirring, for **2 minutes**. Stir through half the **coriander**.

3 To serve, divide the Jasmine rice between bowls and top with the chicken larb mince. Sprinkle with the remaining coriander and serve with the lemon wedges. Dig in!



Did you know? An International Rice Research Institute exists which maintains that half of the world's population depends on this delicious grain.