



# MARLEY SPOON



## Five-Spice Lamb with Shiitake Mushrooms and Asian Greens

 30-40min  2 Portions

Fragrant with ginger and star anise, this Chinese-style braised lamb cooked in an earthy mushroom sauce sweetened with thick Indonesian soy, is just the ticket for cooler evenings. With such a deliciously robust sauce, all you need to serve the meat with is a side of lightly blanched greens and steamed brown rice.

## What we send

- kecap manis <sup>6</sup>
- 1 red chilli, choy sum and coriander
- dried shiitake mushrooms <sup>17</sup>
- diced lamb leg steak
- corn flour <sup>17</sup>
- brown rice
- snow peas
- five spice

## What you'll require

- sea salt flakes
- vegetable oil
- water

## Utensils

- large deep frypan
- medium saucepan
- sieve

Our veggies come straight from the farm, so please wash them before cooking.

## Allergens

Soy (6), Sulphites (17). May contain traces of other allergens.

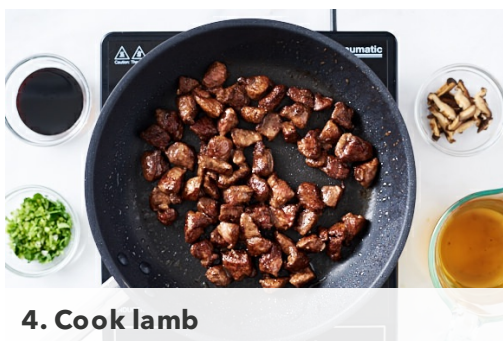
## Nutrition per serving

Energy 615.0kcal, Fat 15.3g, Proteins 40.9g, Carbs 75.0g



### 1. Soak mushrooms

Put the **mushrooms** in a heatproof bowl and pour over the **boiling water** (see staples list). Cover with plastic wrap and set aside for at least 10 mins to soften. Remove the mushrooms, reserving the stock. Cut off and discard the mushroom stems and thinly slice the caps.



### 4. Cook lamb

Heat the **oil** in a large deep frypan over high heat. Add the **lamb** and any remaining marinade, and stir-fry for 2-3 mins until browned. Add the **kecap manis**, **mushroom stock**, **mushrooms** and **coriander stems**, and bring to the boil. Reduce heat to a simmer and cook for 18-20 mins until the lamb is tender and the sauce has thickened.



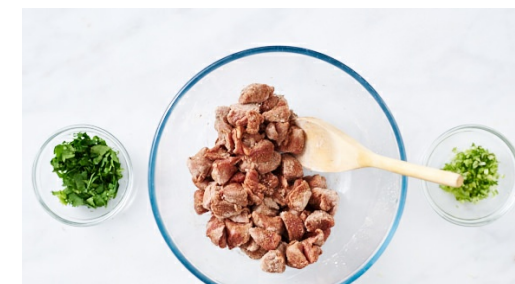
### 2. Cook rice

While the mushrooms are soaking, put the **rice** in a medium saucepan and add enough water to cover by about 5cm. Bring to the boil over medium-high heat, then reduce heat to a simmer and cook for 25 mins or until the rice is tender. Drain in a sieve and keep warm. Reserve the pan.



### 5. Cook vegetables

Meanwhile, fill the reserved pan with salted water and bring to the boil. Cut the **choy sum** into 5cm lengths. Trim the **snow pea** stems and remove the strings from one side. Cook the **choy sum** and **snow peas** in the pan of boiling salted water for 2-3 mins until just tender. Drain well in a colander.



### 3. Marinate lamb

While the rice is cooking, finely chop the **coriander**, including the stems, keeping the leaves and stems separate. Cut the **lamb** into 1cm chunks. Combine the **cornflour**, **five spice** and **salt** in a bowl. Add the **lamb** and stir until well coated.



### 6. Get ready to serve

While vegetables are cooking, finely chop the **red chilli**, removing the seeds if less heat is desired. Divide the **rice** among bowls, top with the lamb and the greens, and spoon over the mushroom sauce. Scatter over the **red chilli** and **coriander leaves** to serve.