

MARLEY SPOON



Fast Lamb Stir-Fry

with Peanuts, Mint and Chilli



20-30min



2 Portions

Channel your inner Thai chef skills with a low-stress, high-impress weeknight dinner. This bowlful of deliciousness is fragrant with mint, crunchy with peanuts and tangy with an easy lemon dressing. Traditionally served spicy hot, now you are in control, so add as little or as much as you wish so you get all the flavour without the fire.

What we send

- long red chilli
- lamb mince
- vermicelli noodles
- peanuts ⁵
- quke baby cucumber
- dried mint
- lemon
- carrot
- oyster sauce ^{1,2,4,11}
- fish sauce ⁴

What you'll require

- soy sauce ⁶
- sugar
- vegetable oil

Utensils

- large deep frypan
- sieve

Our veggies come fresh from the farm, so please wash them before use.

Cooking tip

Add chilli to suit your heat preference. Alternatively, omit it when cooking and serve the chopped chilli at the table for those who like it.

Allergens

Gluten (1), Shellfish (2), Fish (4), Peanuts (5), Soy (6), Sesame (11). May contain traces of other allergens.

Nutrition per serving

Energy 580kcal, Fat 20.7g, Carbs 53.1g, Protein 39.6g



1. Marinate lamb

Finely chop the **chilli**, discarding the seeds if less heat is desired. Put the **lamb mince**, **half the chilli** (see cooking tip), **1 tbs oyster sauce**, **2 tsp fish sauce**, **1 tsp dried mint** and **1 tsp sugar** in a large bowl and stir until well combined. (The remaining oyster sauce, fish sauce and mint won't be used in this dish.)



2. Prepare vegetables

Quarter the **quke cucumbers** lengthwise, then halve widthwise on an angle. Peel the **carrot**, then shred using a julienne peeler or coarsely grate with a box grater. Coarsely chop the **peanuts**.



3. Soak noodles

Put the **noodles** in a large heatproof bowl, cover with boiling water and stand for 5 mins or until noodles are transparent. Drain and cut into shorter lengths with scissors.



4. Make dressing

Meanwhile, juice the **lemon**. Put the **lemon juice**, **1 tbs soy sauce** and **1 tsp sugar** in a bowl and stir until the sugar dissolves.



5. Cook lamb

Heat **2 tsp grapeseed oil** in a large frypan over high heat. Stir-fry the **lamb mixture**, breaking up the lumps with a wooden spoon, for 5 mins or until browned. Stir in the **carrot** and remove from the heat.



6. Get ready to serve

Add **half the dressing** to the **noodles** and stir to combine. Divide the **noodles**, **lamb mixture** and **cucumber** among bowls. Scatter over the **peanuts** and the **remaining chilli** and drizzle with the **remaining dressing** to serve.