

# MARLEY SPOON



## Fast Lamb Stir-Fry

with Peanuts, Mint and Chilli



20-30min



4 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

- fish sauce <sup>4</sup>
- lemon
- carrot
- lamb mince
- dried mint
- quke baby cucumber
- peanuts <sup>5</sup>
- vermicelli noodles
- long red chilli
- oyster sauce <sup>1,2,4</sup>

## What you'll require

- soy sauce <sup>6</sup>
- sugar

## 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). May contain traces of other allergens.

## Nutrition per serving

Energy 575kcal, Fat 20.7g, Carbs 52.3g, Protein 39.1g



**1. Marinate lamb**

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



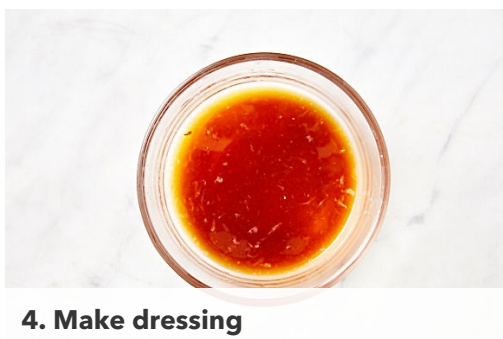
**2. Prepare vegetables**

Quarter the **quke cucumber** lengthwise, then halve widthwise on an angle. Peel the **carrots**, 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 **lemons**. Put the **lemon juice**, **2 tbs soy sauce** and **2 tsp sugar** in a bowl and stir until the sugar dissolves.



**5. Cook lamb**

Heat **1 tbs grapeseed oil** in a large deep 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.