

# MARLEY SPOON



## Spicy Shaanxi-Style Lamb

with Chilli, Ginger and Coriander



20-30min



4 Portions

Change up your stir-fry game with this lamb dish inspired by the robust flavours of Shaanxi. Sandwiched between the Chinese provinces of Shanxi and Sichuan, Shaanxi's regional cuisine borrows both sour and spicy from its neighbours and combines it with punchy aromatics which promise to deliver incredible flavour.



## What we send

- 1
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\* The remainder of this ingredient won't be used in this recipe.

## What you'll require

- Australian honey
- pepper
- soy sauce <sup>6</sup>
- water
- white vinegar

## Utensils

- fine grater
- large deep frypan
- medium saucepan with lid

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

## Allergens

Gluten (1), Soy (6). May contain traces of other allergens.

## Nutrition per serving

Energy 660kcal, Fat 20.2g, Carbs 77.0g, Protein 38.2g



**1. Cook rice**

**Read through the recipe.** Rinse the **rice** until the water runs clear. Put in a medium saucepan with **450ml water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



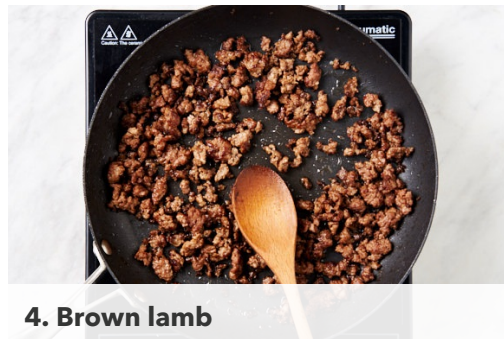
**2. Prepare ingredients**

Meanwhile, thinly slice the **onion**. Peel the **carrots** and halve lengthwise, then thinly slice on an angle. Thinly slice the **celery** on an angle. Peel and finely grate the **ginger**. Crush or finely chop the **garlic**. Finely chop the **chillies**, removing the seeds if less heat is desired. Finely chop the **coriander**, including the stems.



**3. Make stir-fry sauce**

Combine **60ml (¼ cup) soy sauce**, **3 tsp white vinegar** and **1 ½ tbs honey** in a bowl.



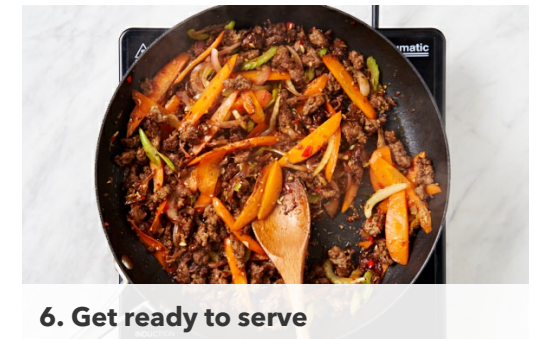
**4. Brown lamb**

Heat **1 tbs oil** in a large deep frypan over high heat. Cook the **lamb mince**, breaking up the lumps with a spoon, for 4-5 mins until browned. Transfer to a bowl.



**5. Cook stir-fry**

Heat **1 tbs oil** in the pan over high heat. Stir-fry the **onion, carrot and celery** for 3-4 mins until the onion has softened. Add the **ginger, garlic, chilli, 1 tsp cumin seeds\*\*** and **1 tsp fennel seeds\*\*** and stir-fry for 1 min or until fragrant.



**6. Get ready to serve**

Return the **lamb** to the pan, add the **stir-fry sauce** and stir-fry for 30 secs - 1 min until reduced. Season with **pepper**. Stir **half the coriander** into the rice. Divide the **rice and stir-fry** among bowls. Scatter over the **remaining coriander** to serve.