

Kev's Kitchen

Time: 30 minutes

Serves: 4

Ingredients:

450g ground chicken
50g shallots - thinly sliced
15g fresh cilantro - roughly chopped
10g lemongrass - finely chopped
10g fresh mint leaves - roughly chopped
4 green onions - thinly sliced
3 red Thai chili peppers - thinly sliced
40ml fish sauce
Lettuce leaves and cucumber strips for serving

Preparation:

Place chicken in a pan on medium-high heat, turning and crumbling apart until cooked through. Remove from heat.

Transfer chicken to a bowl with all remaining ingredients except lettuce and cucumber. Toss well to evenly combine.

Move mixture to a dish, serving immediately with lettuce and cucumber.

Nutritional Information Per Serving:

Calories: 213
Fat: 11g
Carbs: 6g
Fibre: 1g
Protein: 21g