

SAN CHOY BOW

GET THIS

- 200g chicken mince
- 1 tsp garlic
- 1/2 red onion
- 1 tsp ginger
- 1 medium zucchini
- 1 medium carrot
- 1 fresh chilli (optional)
- 1 tbs oyster sauce
- 1 tbs soy sauce
- 2 tsp fish sauce
- 1 tbs fresh coriander (optional)
- 4 iceberg lettuce leaves (for cups)
- 1 small lime

DO THIS

- Add onion, ginger and garlic to a lightly oiled, hot pan and cook until softened, approx 1 minute
- Add chicken mince and cook until no pink remains. Add grated zucchini, carrot and onion
- Add oyster & soy sauce and cook until vegetables have softened
- Remove from heat, and stir through juice of half a lime and fish sauce
- Serve in lettuce cups, topped with chilli and coriander (optional)

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