

# TURKEY SAN CHOW BOW

## Ingredients (Serves 4)

500g turkey mince  
1 tbsp vegetable oil  
1 tspn sesame oil  
1/2 onion, finely sliced  
2 garlic cloves, finely chopped  
2cm ginger, peeled and grated  
1 red chilli, finely sliced  
(optional)  
1 large carrot  
125g baby chestnut mushrooms,  
quartered  
1 small red pepper, seeds  
removed and finely sliced  
2 large handfuls of kale, sliced  
2 tbsp soy sauce  
2 tbsp oyster sauce  
2 tbsp rice vinegar (optional)  
2 tbsp coriander, finely chopped

## To Serve

4 baby gem lettuce, outer leaves  
removed  
70g toasted cashew nuts,  
crushed (optional)  
Extra coriander leaves  
1 lime, cut into wedges

## Method

1. Heat a large sauté pan or wok and add the oil. When the pan begins to smoke slightly, add the onion, garlic, ginger and chilli. Cook for 2-3 minutes, then add the turkey mince. Cook for 5-6 minutes until the mince has browned.
2. Add the carrots, mushrooms, pepper and kale and cook for a further 2 minutes.
3. Add the soy sauce, oyster sauce and rice vinegar, cook for a further 2 minutes or until some of the liquid evaporates.
4. Remove from the heat and add the chopped coriander.
5. To serve place the individual gem leaves on a serving plate and top the leaves with the turkey mix. Sprinkle over the toasted cashew nuts and garnish with a sprig of coriander and a lime wedge.