



**READY TO COOK**  
BY HARRIS FARM

## ASIAN PORK & BEEF LETTUCE CUPS



PREP  
**15 min**

COOK  
**15 min**

SERVES  
**4**

### INGREDIENTS:

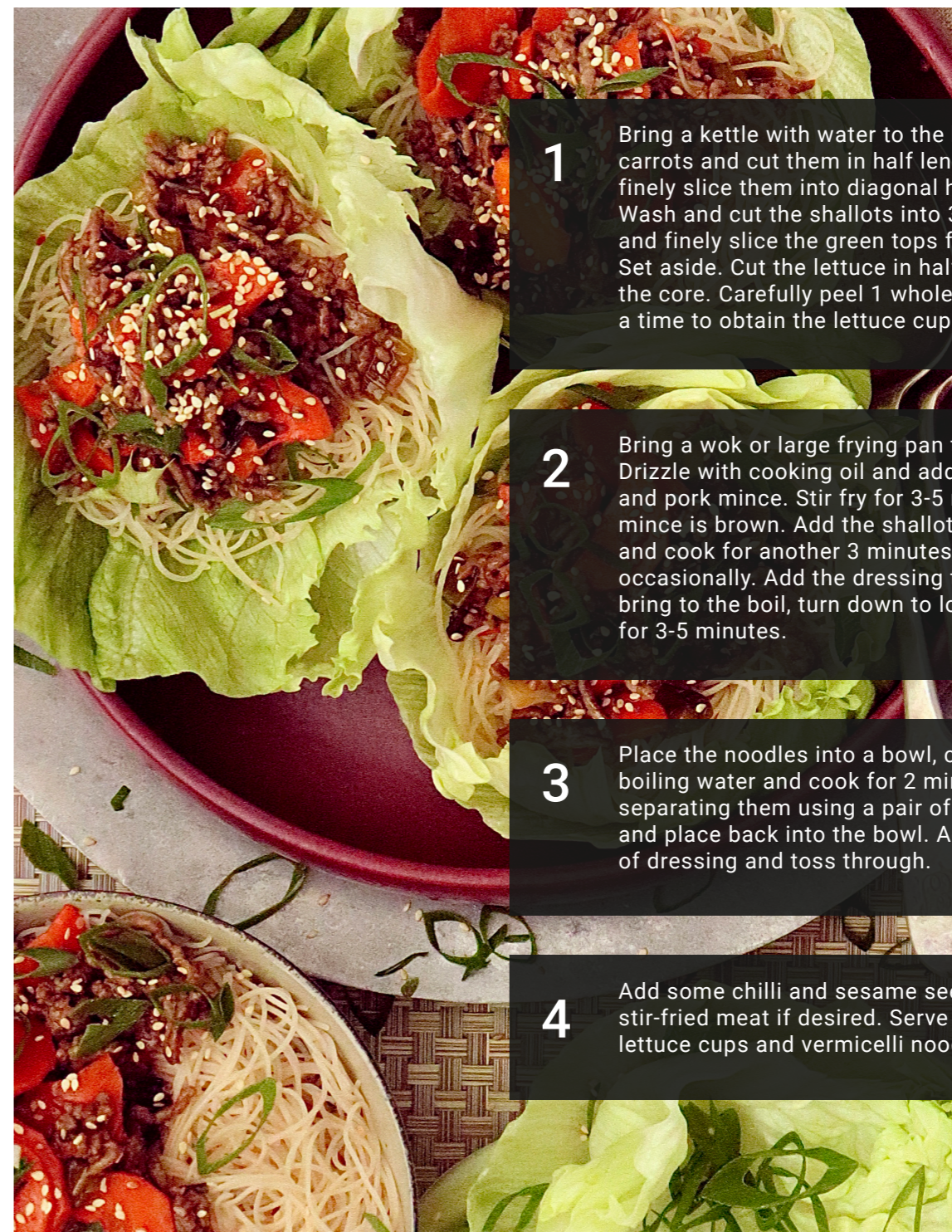
- > 2 Carrots
- > 1 Shallots Bunch
- > 500g Beef & Pork Mince
- > 250g Vermicelli Noodles
- > 150ml Crispy Noodle Dressing
- > 1 Iceberg Lettuce

### WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Sesame Seeds
- > Chilli
- > Cooking Oil

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## METHOD - GET COOKING!



**1** Bring a kettle with water to the boil. Peel the carrots and cut them in half lengthways, then finely slice them into diagonal half-moons. Wash and cut the shallots into 3cm batons and finely slice the green tops for garnish. Set aside. Cut the lettuce in half and cut off the core. Carefully peel 1 whole lettuce leaf at a time to obtain the lettuce cup.

**2** Bring a wok or large frying pan to high heat. Drizzle with cooking oil and add the beef and pork mince. Stir fry for 3-5 minutes until mince is brown. Add the shallots and carrots and cook for another 3 minutes stirring occasionally. Add the dressing to the meat and bring to the boil, turn down to low and simmer for 3-5 minutes.

**3** Place the noodles into a bowl, cover with boiling water and cook for 2 minutes while separating them using a pair of tongs. Drain and place back into the bowl. Add a splash of dressing and toss through.

**4** Add some chilli and sesame seeds to the stir-fried meat if desired. Serve hot with lettuce cups and vermicelli noodles.

### CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



### FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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