

Jasmine rice salad with spicy lamb and Thai basil

Total time **32 mins** 7 mins preparation time 25 mins cooking time

INGREDIENTS

10 portion(s)

For the salad:

700 g	jasmine rice
20 g	rapeseed oil
10 g	garlic cloves, chopped
10 g	ginger, chopped
700 g	minced lamb
100 ml	<u>Kikkoman Naturally Brewed Soy Sauce</u>
170 g	red pepper, julienne cut
315 g	cucumber, deseeded, julienne cut
70 g	carrot, julienne cut
50 g	Thai basil

For the dressing:

40 ml	<u>Kikkoman Naturally Brewed Soy Sauce</u>
5 g	fish sauce
15 g	rice vinegar
20 g	honey
10 g	sriracha sauce

PREPARATION

Step 1

Wash the rice then boil in salted water with twice the amount of water for 10-15 minutes. After cooking, rinse under cold water and set aside.

Step 2

Heat the oil in a large frying pan over a medium heat. Add the chopped garlic and ginger and fry for about 2 minutes until fragrant.

Step 3

Add the minced meat to the pan and fry for about 8 minutes until browned and cooked through. Season to taste with the Kikkoman Soy Sauce.

Step 4

Mix the cooked rice, lamb, red pepper, cucumber, carrot and Thai basil leaves in a large bowl.

Step 5

In a small bowl, whisk together the Kikkoman Soy Sauce, fish sauce, rice vinegar, honey and sriracha to make the dressing. Pour over the rice mixture and mix until well combined. Serve on a large platter or individual plates.