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VENISON SAN CHOY BOW

Ingredients

1 San Choy Bow "Asia@Home" meal kit from your supermarket
400g venison mince
1 small iceberg lettuce
3 green shallots, chopped
1 tablespoon vegetable oil
Water chestnuts
Red chillies
Peanuts, crushed

Soak noodles for 5 minutes in bowl of boiling water.

Wash, dry and trim lettuce into 'cups'.

Heat 1 tablespoon oil and stir fry venison mince until cooked. Add San Choy Bow paste, water chestnuts, shallots and water.

Stir fry for 1 minute and stir in prepared noodles.

Spoon into prepared lettuce cups, and garnish with red chilli and peanuts.

Makes approximately 12 lettuce cups

Recipe compliments of Mandagery Creek Venison

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