

## Ki See Ming (Curried Mince and Rice)

Serves: 1  
Prep time: 10 Minutes  
Cooking time: 8 Minutes

### Ingredients:

- 125g tub of microwave rice
- 1½ oil
- 1 green shallot, sliced **\*reserve some for garnish**
- 1 clove garlic, grated
- 1 teaspoon grated ginger
- 120g mince, (pork-veal-beef or chicken)
- 1 teaspoon curry powder
- 2 teaspoons [Vegeta](#)
- ¼ cup water
- ¼ cup shredded green cabbage
- 1 birds-eye chilli, seeds removed then sliced
- 1 tablespoon cashews, chopped
- **Garnish** with sprigs of coriander leaves and sliced chilli



*This delightful dish has a surprising amount of flavours that just dance on your tongue*

### Method:

- Microwave the rice for as per instructions on packet
- Heat oil in a medium size frying pan and cook the onion, garlic and ginger for 1-2 minutes
- Add mince and brown, breaking up any lumps then add the Vegeta and curry powder, stir while cooking. Add water and bring to boil, reduce heat
- Add rice and cabbage, cover and cook 1-2 minutes or until cabbage wilts slightly,
- Season to taste
- Transfer onto a serving bowl
- Sprinkle with cashews, chilli and coriander
- Serve and enjoy