





Spicy Pork Larb with Coriander, Mint and Chilli Dressing

 20-30min  2 Portions

Often regarded as the national dish of Laos, larb is similar to san choy bau but without the lettuce leaves. Here, we serve it with steamed fragrant jasmine rice to make it a complete and wholesome dinner for two.

What we send

- mint, 2 spring onions, coriander, 1 birds eye chilli and 2 garlic cloves
- free-range pork mince
- spice mix
- Lebanese cucumber
- jasmine rice
- fish sauce⁴
- lime

What you'll require

- salt and pepper
- sugar
- vegetable oil

Utensils

- medium frypan
- small saucepan

Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Fish (4). May contain traces of other allergens.

Nutrition per serving

Energy 560.0kcal, Fat 12.6g, Proteins 40.6g, Carbs 66.7g



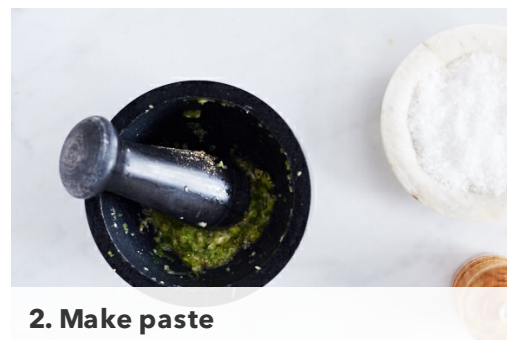
1. Cook rice

Place the **rice** in a small saucepan with 310ml (1¼ cups) water. Cover pan and bring to a simmer over medium heat. Reduce heat to low and cook for 12 mins or until tender and water has absorbed. Turn off the heat and stand covered, for at least 5 mins.



4. Cook paste

Heat 1 tbs **oil** in a medium frypan over medium heat. Cook the **paste** stirring, for 2 mins or until fragrant.



2. Make paste

Meanwhile, trim and coarsely chop 1 **spring onion**. Crush or finely chop the **garlic**. Place **chopped onion** and garlic in a mortar and pestle (or chop finely) with a pinch of **sea salt** and grind until you have a paste. Stir in ¼ tsp **ground pepper**.



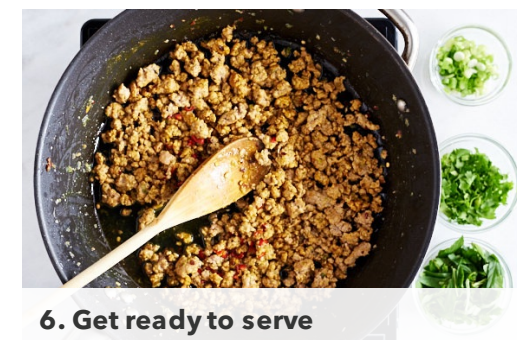
5. Cook pork

Increase the heat to high and add the **mince**. Stir-fry for 2-3 mins until browned. Add 1 tsp of **spice mix** and cook for 30 secs or until fragrant.



3. Prepare ingredients

Cut **cucumbers** into wedges or thick slices. Thinly slice remaining **spring onion**. Coarsely chop **coriander** leaves and stalks. Pick **mint** leaves (discard stems). Reserve a few leaves for garnish. Finely shred remaining leaves. Juice **lime** into a bowl and stir in **fish sauce** and 1 tsp **sugar**. Finely chop **chilli** (discard seeds if preferred) and add to sauce.



6. Get ready to serve

Add **lime** and **chilli mixture** to **pork** and stir well. Remove from the heat. Then stir in the **spring onion** and **chopped herbs**. Arrange on plates and serve with the **steamed rice** and **cucumber**. Scatter over reserved herbs.