

MARLEY SPOON



Pork Larb

with Brown Rice and Quinoa

 20min  2 Portions

Regarded as the national dish of Laos, larb is a fragrant mixture of minced meat, fresh herbs and sauces. Instead of teaming it with traditional sticky rice, we've served it with brown basmati rice and quinoa for an added boost of fibre and protein.

What we send

- free-range pork mince
- carrot
- Asian sauce mix (oyster sauce, fish sauce) ^{2,4}
- 2 garlic cloves, 1 long green chilli, mint, coriander
- green beans
- sachet cooked brown basmati rice and quinoa
- Lebanese cucumber
- lime

What you'll require

- soy sauce ⁶
- sugar
- vegetable oil

Utensils

- mandoline (optional)

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

Cooking tip

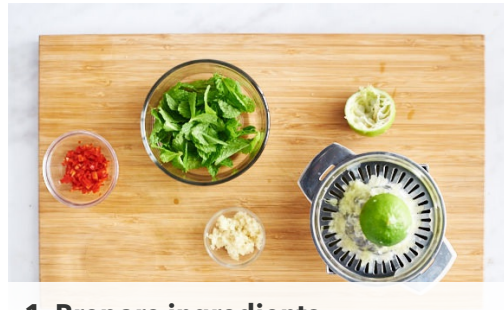
Using coriander stems add texture and flavour to the dish, plus it eliminates waste.

Allergens

Shellfish (2), Fish (4), Soy (6). May contain traces of other allergens.

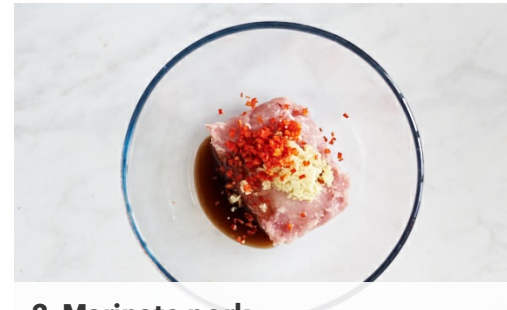
Nutrition per serving

Energy 470.0kcal, Fat 12.3g, Proteins 33.5g, Carbs 51.5g



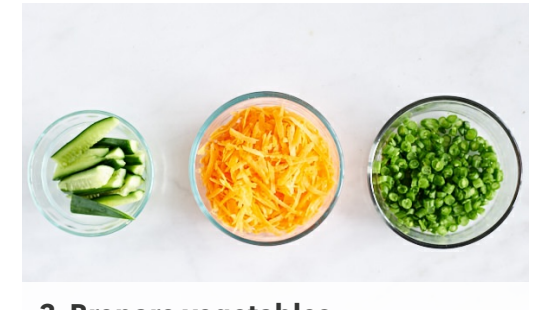
1. Prepare ingredients

Finely chop or crush the **garlic**. Finely chop the **green chilli**, removing the seeds if less heat is desired. Pick the **mint** leaves, discarding the stems. Finely chop the **coriander**, including the stems (see cooking tip). Juice the **lime** into a bowl.



2. Marinate pork

Combine the **pork, garlic, chilli, half the sugar** and the **Asian sauce mix** in a bowl. Set aside.



3. Prepare vegetables

Trim **cucumber**, halve lengthwise and widthwise, then cut into thin wedges. Peel and coarsely grate the **carrot**. Trim the **green beans**, then very thinly slice.



4. Make dressing

Combine the **lime juice, soy sauce** and the **remaining sugar** in a bowl, stirring until the sugar dissolves. Taste dressing and add extra **soy sauce** and **sugar** if desired.



5. Cook pork

Heat the **oil** in a wok over high heat. Stir-fry the pork mixture for 5 mins or until golden. Stir in the **carrot, beans** and **half the coriander**, then remove from the heat.



6. Get ready to serve

Meanwhile, heat the **rice and quinoa** according to the packet instructions. Fluff up the grains. Divide the rice mixture among bowls and top with the larb and **cucumber**. Drizzle over lime dressing and scatter over the **mint leaves** and **remaining coriander** to serve.