

MARLEY SPOON



Pork Larb

with Brown Rice and Quinoa

 20min  4 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

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

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 450.0kcal, Fat 12.1g, Proteins 33.0g, Carbs 48.6g



1. Prepare ingredients

Finely chop or crush the **garlic**. Finely chop the **green chillies**, 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 **limes** into a bowl.



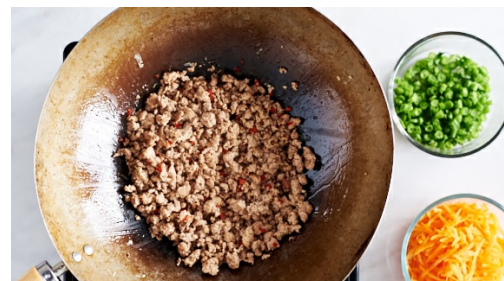
4. Make dressing

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.



2. Marinate pork

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



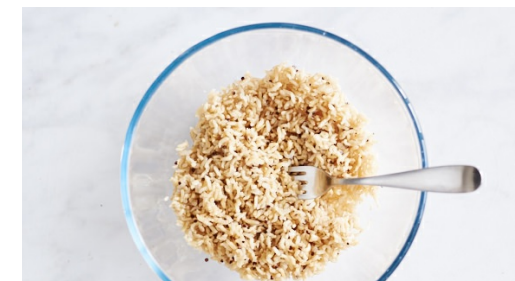
5. Cook pork

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.



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.



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.