



Pork Larb Lettuce Cups

with Pickled Vegetables



20-30min



2 Portions

Hailed as the unofficial national dish of Laos, larb salads burst with fragrant herbs and vibrant sweet-salty-sour flavours. We've turned down the heat, added tangy quick pickles and used lettuce and rice, traditionally served on the side, to make light, healthy hand-held cups you'll just love wrapping your hands around.

What we send

- Asian-spiced free-range pork mince ^{4,6}
- green beans
- fish sauce ⁴
- carrots, cucumber
- coriander, chilli bird's eyes
- Thai spice blend ¹⁷
- baby cos lettuce
- jasmine rice

What you'll require

- caster sugar
- salt
- vegetable oil
- water
- white vinegar

Utensils

- medium saucepan

Our vegies come fresh from the farm, so please wash them before use.

Allergens

Fish (4), Soy (6), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 600kcal, Fat 14.8g, Carbs 71.3g, Proteins 41.0g



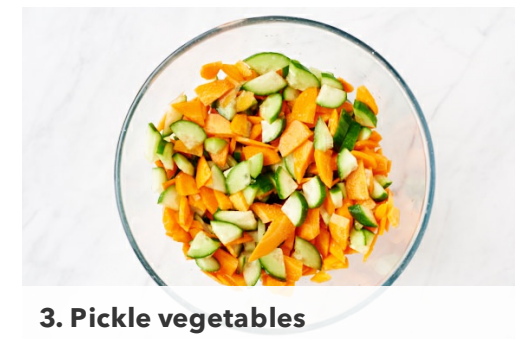
1. Cook rice

Rinse the **rice** until the water runs clear. Put in a small saucepan with **250ml (1 cup) water**, cover 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.



2. Prepare ingredients

Meanwhile, finely chop the **chilli**, removing the seeds if less heat is desired. Peel the **carrot**. Quarter the carrot and **cucumber** lengthwise and thinly slice on an angle. Trim and thinly slice the **green beans**.



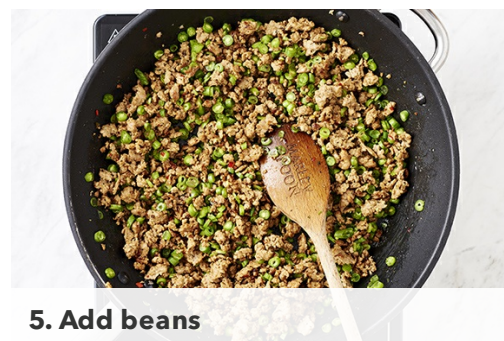
3. Pickle vegetables

Put **1 tbs white vinegar**, **½ tsp sugar** and a **large pinch of salt** in a large bowl and stir until the sugar dissolves. Add the **carrot** and **cucumber** and toss to combine, then set aside for at least 10 mins to pickle.



4. Cook pork

While the vegetables are pickling, heat **2 tsp vegetable oil** in a medium frypan over medium-high heat. Add the **pork mince**, **chilli** and **Thai seasoning**, and cook, breaking up mince with a wooden spoon, for 5 mins or until browned. Meanwhile, pick the **coriander** sprigs.



5. Add beans


Add the **beans** and **2 tsp fish sauce** (reserve remainder for another use) to the pork mixture and stir well to combine. Cook, stirring, for a further 3-5 mins until the liquid has completely evaporated and the mince is crisp.



6. Get ready to serve

Meanwhile, trim and separate the **lettuce** into individual leaves, then wash and dry. Top the lettuce with **rice**, **pork larb**, **pickles** and **coriander** to serve.

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