



## Pork Larb Lettuce Cups

with Pickled Vegetables



20-30min



4 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

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

## What you'll require

- caster sugar
- sea salt flakes
- 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 14.2g, Carbs 71.8g, Proteins 42.2g



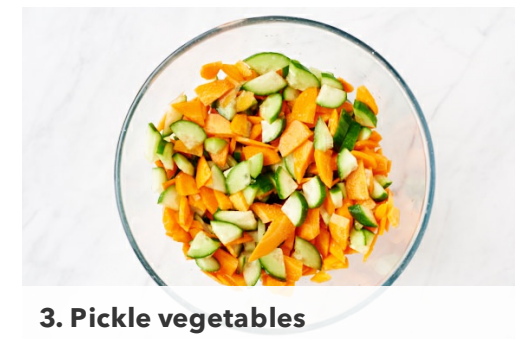
### 1. Cook rice

Rinse the **rice** until the water runs clear. Put in a medium saucepan with **450ml 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 **chillies**, removing the seeds if less heat is desired. Peel the **carrots**. Quarter the carrots and **cucumbers** lengthwise and thinly slice on an angle. Trim and thinly slice the **green beans**.



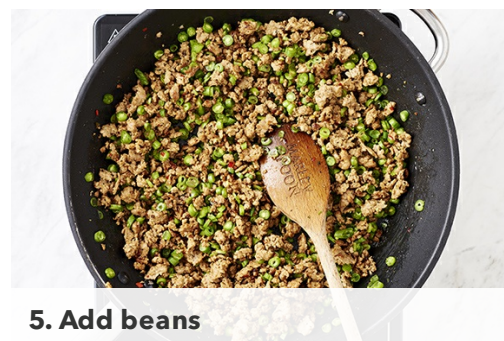
### 3. Pickle vegetables

Put **2 tbs white vinegar**, **1 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 **1 tbs vegetable oil** in a large 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 **1 tbs fish sauce** 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.