



Thai Pork Lettuce Cups

with Peanuts & Brown Rice



20-30min



2 Servings

Also known as laab (pronounced larb), this ground pork sauté is traditionally seasoned with fish sauce and served in lettuce leaves with crunchy peanuts. We've omitted the fish sauce in favor of lime juice, and replaced the peanuts with creamy peanut butter. The result is luscious, silky, and (a little) less messy to eat with rice in lettuce leaves. Dial up the heat with more jalapeño, if you d...

What we send

- garlic
- quick-cooking brown rice
- limes
- fresh ginger
- jalapeño
- fresh cilantro
- scallions
- green leaf lettuce
- ground pork

What you need

- coarse salt
- sugar

Tools

- fine-mesh sieve
- medium skillet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 930.0kcal, Fat 54.0g, Proteins 42.0g, Carbs 76.0g



1. Make rice

Bring a medium saucepan of **salted water** to a boil. Add **rice** and cook, like pasta, until tender, 20-22 minutes. Drain and return to pot.



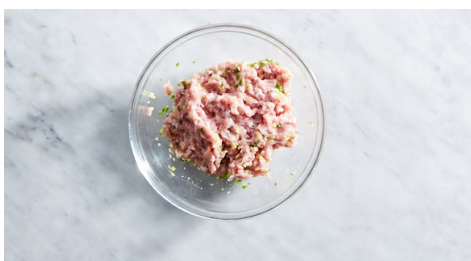
2. Prep ingredients

Peel and finely chop **half the ginger** (save rest for own use). Peel and finely chop **2 large garlic cloves**. Trim stem from **jalapeño**; thinly slice half, then seed and finely chop the other half. Pick **cilantro leaves** from **stems**; coarsely chop leaves and finely chop stems. Trim ends from **scallions** then thinly slice. Separate **lettuce leaves**; wash and dry well.



3. Make sauce

Squeeze **2 tablespoons juice** from **1 lime** into a small bowl. Whisk in **peanut butter**, **1 teaspoon sugar**, and **½ cup water** (it doesn't have to be perfectly smooth). Cut **remaining lime** into wedges.



4. Prep pork

In a medium bowl, combine **pork**, **chopped ginger**, **garlic**, **chopped cilantro stems**, **½ teaspoon salt**, and **1 tablespoon finely chopped jalapeño** (or less or more depending on heat preference); mix well until evenly combined.



5. Season pork

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork mixture** and press to cover the bottom of the skillet. Cook without stirring, until bottom is browned, 2-3 minutes. Using a spoon, break up meat into small pieces and cook, stirring occasionally, until browned all over and cooked through, 6-8 minutes more.



6. Finish pork & serve

Add **half each of the scallions and cilantro leaves**. Add the **sauce**, cook over medium until slightly reduced, 1-2 minutes. Season to taste with **salt**; transfer to a bowl. Fluff **rice** and transfer to a bowl. Arrange **lettuce leaves** on a platter, and **remaining cilantro**, **scallion**, **sliced jalapeño**, and **lime wedges** in small bowls. Build your own **lettuce cups**. Enjoy!