

Chicken Larb

Ingredients

- 1/4 c Jasmine Rice
- 2 T Vegetable Oil
- 3 Shallots (thinly sliced)
- 1 1/4 lb Ground Chicken
- 1/2 t Sugar
- 2 T Fish Sauce
- 2 Limes (juiced)
- 2 Thai Chilies (sliced)
- 3 Green Onions (sliced)
- 1/4 c Cilantro (chopped)
- 1/2 c Mint (chopped)
- 0 ds Salt
- 1 Boston Bibb Lettuce (leaves seperated)

Instructions

1. In a dry wok over low heat, toast the rice grains, stirring continuously until they turn golden and fragrant, about 10 minutes. Grind to a coarse powder in a food processor. Set aside.
2. Heat your wok over high heat and add 2 tablespoons of oil. Fry half the shallots in the oil until crispy. Remove the shallots from the wok with a slotted spoon.
3. Place your wok back over high heat until smoking. Add the ground chicken, stir-fry until the chicken is browned and crispy, and add in the sugar, fish sauce, and lime juice.
4. Stir-fry for another minute, and add the toasted rice powder, chilies, the rest of the raw shallots, scallions, cilantro, and mint. Stir-fry for one more minute, and then taste for seasoning,

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adding salt or more chili, sugar, fish sauce, and/or lime juice to your taste if needed.

5. Serve in lettuce cups topped with the reserved crispy shallots.