

Laotian Chicken Larb Wraps

Ingredients

1 T Vegetable Oil	1 lb Ground Chicken (thighs)
1 t Fish Sauce (plus 2 tablespoons)	3/4 t Salt
1/2 t Ground Black Pepper	2 Lemongrass
3 T Ginger (minced)	2 Kaffir Lime Leaves (remove rib,
thinly slice)	1 Shallot (large, thinly sliced)
3 Thai Bird Chilis (sliced)	1/4 c Rice
3 T Lime Juice	2 T Sugar
3 T Water	2 clv Garlic (minced)
12 Romaine Leaves	1 c Mint
1 c Cilantro	8 oz Rice Vermicelli Noodles

Laotian Chicken Larb Wraps

Instructions

- 1.Remove the tough outer leaves of lemongrass and trim off the top half. You will only be using the bottom portion. Trim ¼" end off of the bottom bulb. Slice the lemongrass as thinly as possible. Set aside in a bowl.
- 2.Put the raw rice in a small pan. Toast over medium heat for 5-8 minutes until it is a light brown color and it has a toasty smell. Grind the rice in a food processor until it is coarse like sand. Set aside.
- 3.Put the noodles in a bowl and cover with boiling water. Let it soak for about 10 minutes until softened. Drain under cold running water to cool. Set aside in a colander to drain off all the water.
- 4.In a small bowl add lime juice, 2 tablespoons fish sauce, sugar, 3 tablespoons water, garlic, and 1 Thai Bird chili. Combine all ingredients and stir until sugar is dissolved.
- 5.Heat a pan over medium high heat and add the oil and the chicken. Break the meat up with a wooden spoon and continue to cook until no longer pink, 5-6 minutes. The chicken should be juicy and moist.
- 6.Add 1 teaspoon fish sauce, salt, pepper, lemongrass, ginger, and kaffir leaves and

Laotian Chicken Larb Wraps

stir the mixture. Take the chicken off the heat. Add the shallots, rice powder, and chilies. Stir to combine. Scoop the chicken mixture into a shallow bowl.

7.To serve, arrange a platter with the noodles, lettuce leaves, mint, and cilantro. Serve the sauce on the side.