

# Laotian Chicken Larb Wraps

## Ingredients

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1 T Vegetable Oil	1 lb Ground Chicken (thighs)
1 t Fish Sauce (plus 1 tablespoon)	3/4 t Salt
1/2 t Ground Black Pepper	1 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
1 1/2 T Lime Juice	1 T Sugar
1 clv Garlic (minced)	12 Romaine Leaves
1 c Mint	1 c Cilantro
8 oz Rice Vermicelli Noodles	1 1/2 T Hot Water

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- 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, 1 tablespoon fish sauce, sugar, 1 1/2 tablespoon hot 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

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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.