

THAI LARB GAI

(Chicken with lime, chili, and herbs)

4 servings

30 minutes

INGREDIENTS

1 pound ground chicken
1 Tbsp. canola oil
2 shallots, thinly sliced
2 green or red Thai chilis, seeded and chopped
2 garlic cloves, minced
2 Tbsp. lime juice
3 Tbsp. fish sauce
2 tsp. brown sugar
1-2 tsp. Sriracha chili sauce
¼ cup fresh chopped cilantro
2 Tbsp. fresh chopped mint
Boston lettuce leaves
Hot sticky rice – about 4 cups cooked

DIRECTIONS

Heat a wok or skillet coated with the oil over medium-high heat. Add the chicken and stir to break up any lumps. Cook for about two minutes until chicken is no longer pink.

Stir in the garlic, Thai chilis, lime juice, chili sauce, brown sugar and Sriracha. Cook and stir until heated through. Add the cilantro and mint.

Serve in lettuce cups or with rice. Optional vegetables to serve alongside are shredded green cabbage, sliced cucumber, and raw green beans.