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Thai-Style Chicken Salad and Herbs (Larb)

INGREDIENT

- 100 g ground chicken
- 2-3 sprigs mints
- 1-2 sprigs coriander, lightly chopped
- 1 small shallot, sliced
- tsp. lime juice (or to taste)
- 1 tbsp. roasted rice with herbs (optional)
- 1 tsp. salt (or to taste)
- 1 tsp. dried chili flake (or to taste)
- A dash of sugar
- A slice of raw cabbage for garnish

DIRECTION

1. **Prepare the fresh herbs and set aside.** Wash and drain all the herbs. Remove the mint from the stems, lightly chop the coriander and slice the shallot into fine pieces. Set aside.
 2. **Cook the ground chicken.** Put a saucepan on high heat. Wait until the surface is really hot, splash with a tablespoon of water and immediately add in the meat. Stir until cooked and season with salt and sugar.
 3. **Add the herbs, adjust the taste and serve.** Once the meat is cooked, remove from the heat. Sprinkle with the herbs. Add lime juice and chili flakes, adjust the taste to your liking. Serve with raw cabbage on the side.
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