



Chicken and Herbs Larb Salad

INGREDIENTS

- 4 tbsp oil
- 200g minced chicken
- 30ml fish sauce
- ½ tsp sugar
- 2 tbsp ground roasted rice
- 1 tsp chilli flakes
- 20g thin sliced eschalots
- 20g picked coriander
- 20g picked mint
- 4 chiffonade kaffir lime leaves
- 2 thinly sliced chilli – optional

Garnish

- 2 baby cucumber
- 2 Chinese cabbage leaves
- Crispy fried shallots (to taste)
- 1 lime



Serves: 2



Prep Time: 10 min



Cooking Time: 10 min

METHOD

1. Place chicken mince and oil in a saucepan. Put onto the stove top on a medium heat. Cook chicken until all white and not pink anymore (chicken should not brown).
2. Add in sugar and kaffir lime. Cook until combined and sugar is melted.
3. Push chicken to one side of the pan, leaving one side free. To the free side of the pan add fish sauce, allow to sizzle slightly before mixing in with chicken.
4. Add in ground roasted rice and chilli flakes and mix through. Once the mix becomes dry and sticky, Taste, and adjust seasoning.
5. Remove from heat and stir through sliced eschalots. At this stage you can add fresh sliced chilli if desired.
6. Serve with fresh coriander, mint, Chinese cabbage, cucumbers, lime wedges and a sprinkling of fried crispy shallots. Enjoy.



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