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Fresh & Zingy Pork Larb

Combine zingy pork mince, flavoured with a hit of fresh ginger and garlic, and crunchy lettuce leaves and you are onto a winner. It's just a race against the clock as to who gets the last leaf... Go!















Chilli



Garlic



Pork Mince

Rice

Ginger











Lemon

Red Onion

Coriander

Cos Lettuce

2P	4P	Ingredients
150 g	300 g	rice
2 tbs	4 tbs	vegetable oil *
1 knob	2 knobs	ginger, peeled & chopped
1	2	chilli, chopped 🕀
2	4	garlic cloves, peeled & crushed 🔀
300 g	600 g	pork mince
1	2	lemon, juiced 🕀
1 tbs	2 tbs	fish sauce *
1 tsp	2 tsp	brown sugar *
1/2	1	red onion, diced 🕀
1 tbs	2 tbs	coriander, chopped 🕀
1 head	2 heads	cos lettuce, washed

- Hay feature in another recipe
 - Good to have at home

Nutrition per serving

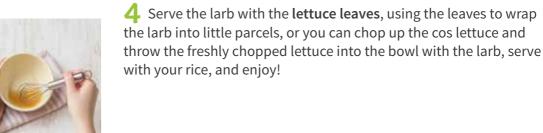
Energy	1990	Kj
Protein	44.6	g
Fat, total	18.5	g
-saturated	5.7	g
Carbohydrate	5.4	g
-sugars	4.1	g

Measuretool

cm	1cm	2 cm



- Place the **rice** into a sieve and rinse it with cold tap water. The water will initially become cloudy, continue to rinse until the water becomes clear enough (it doesn't need to be crystal). Bring a large pot of salted water to the boil. Add the rice and cook it for 10-12 minutes or until soft. Drain.
- 2 Heat the oil in a large pan over a medium heat. Add the ginger, chilli, and garlic and cook for 1 minute. Add the pork mince and using a spoon break up the mince as fine as possible, cook for 5 minutes or until all the mince is cooked. Remove from the heat and set aside to cool.
- In a small bowl combine the **lemon juice**, **fish sauce**, and **brown** sugar and whisk until the sugar has dissolved. Pour the dressing over the pork, add the red onion and coriander and stir to combine.









Did you know? Do you know the phrase "rabbit food"? It was first recorded in reference to lettuce in the 1930s!