

Laotian Larb Gai

with Sticky Rice, Peanuts & Mint

Larb gai is one of the most prominent dishes in Laotian and Northern Thai cuisines. It's a distinctive kind of salad featuring ingredients like ground chicken, vegetables and sticky rice. While Thai recipes emphasize dried seasonings, the Laotian version of the dish—which we're making here—uses fresh mint and lime juice. We're honoring these traditional components, and adding a small, potent Serrano chile pepper for a little extra flare.



Ingredients

10 Ounces Ground Chicken
½ Cup Sushi Rice
1 Lime
1 Persian Cucumber
1 Red Onion
½ Pound Green Cabbage
1 Bunch Mint

Knick Knacks

2 Tablespoons Golden Mountain Sauce
1 Tablespoon Coconut Palm Sugar
1 Serrano Chile Pepper
¼ Cup Peanuts

Makes 2 Servings
About 700 Calories Per Serving
Cooking Time: 15 to 25 minutes



1



Cook the rice:

In a small pot, combine the **rice**, a **big pinch of salt** and **1 cup of water**; heat to boiling on high. Once boiling, cover and reduce the heat to low. Simmer 15 to 17 minutes, or until the water has been absorbed and the rice is tender. Remove from heat. Fluff the finished rice with a fork.

2



Prepare the ingredients:

While the rice cooks, wash and dry the fresh produce. Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. Peel and thinly slice the onion. Thinly slice the cucumber on an angle. Pick the mint leaves off the stems; discard the stems. Cut out and discard the cabbage core; slice the cabbage into 1-inch-wide strips. Roughly chop the peanuts. Cut off and discard the serrano pepper stem; thinly slice the pepper into rounds. (For a milder dish, remove and discard the ribs and seeds of the pepper, then thinly slice.) Wash your hands and cutting board immediately after handling the pepper.

3



Cook the chicken:

While the rice continues to cook, in a medium pan (nonstick, if you have one), heat 2 teaspoons of oil on medium-high until hot. Add the **ground chicken**. Cook, frequently breaking the meat apart with a spoon, 4 to 6 minutes, or until lightly browned and cooked through. Transfer to a bowl and set aside. Wipe out the pan.

4



Make the larb gai:

In the same pan used to cook the chicken, heat 2 teaspoons of oil on medium-high until hot. Add the **onion** and **as much of the serrano pepper as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 2 to 3 minutes, or until softened. Add the **lime zest**, **palm sugar**, **Golden Mountain sauce**, **cooked chicken** and the **juice of 2 lime wedges**; season with salt and pepper to taste. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined. Remove from heat.

5



Plate your dish:

Divide the **cooked rice** and **larb gai** between 2 plates. Top with the **peanuts** and **mint**. Serve with the **cabbage** and **cucumber** on the side. Garnish with the **remaining lime wedges**. Enjoy!