

# Pork Larb

with Coconut Rice

You may have seen larb (also spelled laap or laab) on the menu at a Thai restaurant, but in fact, it's the national dish of Laos. It's a salad of minced meat such as duck, beef, chicken, or pork with fresh vegetables. Traditionally, it's served with sticky rice, so we created our own version of the side by cooking Jasmine rice with coconut milk to add a touch of sweetness and richness.



## Ingredients

- 5½ Ounce Can Coconut Milk
- ¾ Cup Jasmine Rice
- 2 Cloves Garlic
- 1-Inch Piece Ginger
- 1 Bunch Mint
- 1 Birdseye Chili
- 1 Bunch Cilantro
- 1 Carrot
- 1 Cucumber
- 1 Head Bibb Lettuce
- 1 Red Onion
- 1 Stalk Lemongrass
- 12 Ounces Ground Pork
- 1 Kaffir Lime Leaf
- 2 Tablespoons Ponzu Sauce
- 2 Teaspoons Coconut Palm Sugar
- 1 Lime
- ½ Teaspoon Black Sesame Seeds

Makes 2½ Servings

About 610 Calories Per Serving



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Recipe #278

# Instructions



1

## Cook the rice:

In a small pot, combine the **coconut milk, rice, 1 cup of water** and a **big pinch of salt**. Heat to boiling on high, then cover, reduce the heat to low, and simmer 15 to 20 minutes, or until the liquid is absorbed. Fluff the finished rice with a fork.



2

## Prepare your ingredients:

While the rice cooks, wash and dry the fresh produce. Peel and mince the garlic and ginger. Pick the mint leaves off the stems. Cut the birdseye chili in half lengthwise. Very roughly chop the cilantro. Peel and cut the carrot into thin matchsticks. Peel and cut the cucumber in half lengthwise. Scoop out the seeds, then slice the cucumber crosswise. Separate the lettuce leaves. Peel and thinly slice the red onion. Peel off the fibrous layers of lemongrass and then mince the pliable core.



3

## Cook the pork:

In a large pan, heat some oil on medium-high until hot. Add the **pork** and season with salt and pepper. Cook 2 to 3 minutes, or until lightly browned, breaking up the pork with a spoon. Add the **garlic, ginger, lemongrass, birdseye chili, and kaffir lime leaf**. Cook 1 to 3 minutes longer, or until the garlic and ginger are fragrant and softened.



4

## Add the vegetables and seasoning:

Stir in the **carrot, cucumber, and red onion** for about 1 minute. Add the **palm sugar and ponzu**. Stir until combined. Remove from the heat.



5

## Add the herbs:

Tear up **half the mint leaves** and add them to the pan along with **half the cilantro**. Squeeze in the **juice of half the lime** and stir until combined. Season the mixture with salt and pepper to taste.



6

## Plate your dish:

Place the **lettuce leaves** on each of 2 plates. Divide the **coconut rice** between the plates. Garnish the rice with the **black sesame seeds**. Spoon the pork mixture into the lettuce leaves. Garnish with the **remaining cilantro and mint**. Serve with lime wedges. Enjoy!