



# Larb

A 30-minute recipe for Thai Larb Salad, a fresh and flavorful Thai salad loaded up with crunchy cucumber, radishes and fresh herbs, tossed in a tangy lime dressing! Serve it with lettuce wraps, rice or both!

## Recipes

- 1/3 cup fresh lime juice
- tbsp fish sauce
- tbsp light brown sugar
- 1/2 teaspoon Sriracha sauce
- 1 1/2 pounds skinless, boneless chicken breasts,
- 1/2 cup coarsely chopped shallots
- 2 tbsp thinly sliced lemongrass
- 2 kaffir lime leaves, thinly sliced
- 1 small red Thai chile, thinly sliced
- 1 garlic clove, thinly sliced
- 1 tsp kosher salt
- 3 tablespoons peanut oil or canola oil, divided
- 8 small iceberg lettuce or hearts of romaine leaves
- Cilantro tender leaves and stems

## Steps:

1. Stir all ingredients in a small bowl to blend; set dressing aside.
2. Combine first 8 ingredients in a food processor. Drizzle 1 Tbsp. oil over and pulse until chicken is very finely chopped. Heat remaining 2 Tbsp. oil in a large heavy nonstick skillet over medium-high heat. Add chicken mixture and sauté, breaking up into small pieces with the back of a spoon, until chicken is starting to turn golden brown and is cooked through, about 6 minutes.
3. Place 2 lettuce leaves on each plate. Top leaves with chicken mixture, dividing evenly. Garnish with cilantro and spoon reserved dressing over.