



SERVING PLAN  
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# Thai Chicken Larb

with Fried Shallots

*Larb*, a spicy minced meat salad popular throughout Laos and Thailand, is often served over lettuce. This chicken version hits the dish's signature balance of heat, acid, salt, and brightness from fresh herbs. Frying shallots (whose natural sugars help them crisp up without any actual breading) creates a crunchy garnish and a delicious bonus: tangy-sweet shallot oil for browning the chicken.

30–40 minutes      570 calories per serving

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## Ingredients

1 lime  
2 shallots  
1 pound green beans  
 $\frac{1}{4}$  ounce basil  
 $\frac{1}{8}$  ounce mint  
2 scallions  
1 pound ground chicken  
3 packets gluten-free soy sauce  
1 tablespoon sesame oil  
1 teaspoon sesame seeds  
2 packets Sriracha  
1 head Boston lettuce

## You'll need

canola oil  
kosher salt  
black pepper  
12" large pan

## Recipe tips

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

Pouring oil down the drain may damage your pipes. Instead, pour it into a heatproof container or bottle once it's cooled slightly, and dispose in the garbage.

How to use the remaining  $\frac{1}{2}$  lime? Cut into wedges as a garnish for taco night, or squeeze into a refreshing beverage.

The chicken might have a slight odor as a natural reaction to its vacuum packing. USDA recommends cooking ground chicken to 160°F.

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### 1. Prepare ingredients

Halve **lime**. Peel **shallots** and thinly slice into rings. Rinse remaining produce. Trim and discard ends of **green beans** (line up the ends to cut them all together). Finely chop **basil** and **mint** leaves, discarding stems. Trim and discard **scallion** roots and thinly slice.



### 2. Fry shallots

Heat **3 tablespoons canola oil** in a large pan over medium-high heat. When oil is shimmering, add **1 shallot ring** to pan. If it sizzles immediately, keep going; if not, try again once the oil is hotter. Fry all **shallots**, stirring to prevent burning, until browned and crisp, about 5 minutes. Using a slotted spoon, transfer **shallots** to a paper towel-lined plate to drain. Discard almost all **shallot oil** from pan, leaving a thin layer for the next step (see recipe tip).



### 4. Sauté green beans

Wipe pan from chicken clean and add **sesame oil** over medium-high heat. When oil is shimmering, add **green beans** and sauté, stirring, until tender and browning in spots, 5–6 minutes. Add **sesame seeds** and continue cooking and stirring until seeds are golden brown and fragrant, 1–2 minutes more. Season with  **$\frac{1}{4}$  teaspoon salt** and **pepper** as desired, and divide among serving plates.



### 3. Cook chicken

Return pan with **shallot oil** to medium-high heat. When oil is shimmering, add **chicken** and season with  **$\frac{1}{2}$  teaspoon salt** and **pepper** as desired. Squeeze over **juice of  $\frac{1}{2}$  lime** and cook, breaking up, until browned, about 5 minutes (see recipe tip). Stir in **soy sauce** to coat, then remove pan from heat. Using a slotted spoon, transfer **chicken** to a large bowl, reserving pan for the next step.



### 5. Season larb and prepare wraps

While green beans cook, to bowl with chicken, add **Sriracha** (skip or use half for less heat), **basil**, **mint**, and **scallions**. Pat **lettuce** dry with paper towel, and separate large leaves for wraps (you'll need at least 3 per person, but if you have extra, double up your wraps).



### 6. Plate Thai chicken larb

Divide **lettuce wraps** among serving plates with **sesame green beans**, then fill with **Thai chicken larb**. Garnish with **fried shallots** and dig in!

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