

WELCOME TO BON APPÉTIT

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164

Shares

Thai Larb

SERVINGS: 4

INGREDIENTS

DRESSING

1/3 cup fresh lime juice

2 tablespoons fish sauce (such as nam pla or nuoc nam)

2 tablespoons (packed) light brown sugar

1/2 teaspoon Sriracha sauce

CHICKEN

1 1/2 pounds skinless, boneless chicken breasts, cut into 1-inch pieces

1/2 cup coarsely chopped shallots

2 tablespoons thinly sliced lemongrass

2 kaffir lime leaves, thinly sliced

1 small red Thai chile, thinly sliced

1 garlic clove, thinly sliced

2 teaspoons fish sauce (such as

PREPARATION

[View Step-by-Step Directions](#)

DRESSING

Stir all ingredients in a small bowl to blend; set dressing aside.

CHICKEN

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.

Place 2 lettuce leaves on each plate. Top leaves with chicken mixture, dividing evenly. Garnish with cilantro and spoon reserved dressing over.

KEYWORDS

Chicken Recipes, Chile Recipes, Cilantro Recipes, Dinner, Dinner Party Food, Hot Pepper Recipes, Lemongrass Recipes, Lime Juice Recipes, Lime Recipes, Salad Recipes, Shallot Recipes, Spicy Food, Thai Food

RECIPE BY Jeanne Kelley**PHOTOGRAPH BY** Maria del Mar Sarcasa Ennis Inc

nam pla or nuoc nam)

1 teaspoon kosher salt

3 tablespoons peanut oil or
canola oil, divided

8 small iceberg lettuce or hearts
of romaine leaves

Cilantro tender leaves and stems