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25
Shares

Spicy Pork Salad

SERVINGS: 6 PREP: 20 MINUTES TOTAL: 30 MINUTES

INGREDIENTS

3 tablespoons vegetable oil,
divided

1 garlic clove, finely chopped

4 teaspoons hot chili paste (such
as sambal oelek), divided

1 pound ground pork

2 teaspoons finely grated lime
zest

1/2 cup fresh lime juice (3-4
limes)

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

1 tablespoon (packed) light
brown sugar

1 small red onion, half finely
chopped, half sliced

2 cups (packed) fresh mint
leaves, 1 cup chopped

1 head of butter lettuce, leaves
separated

1 English hothouse cucumber,

PREPARATION

View Step-by-Step Directions

Heat 1 tablespoon oil in a large skillet over medium-high heat. Add garlic and 2 teaspoons chili paste. Cook, stirring constantly, until garlic is softened, about 1 minute. Add pork and cook, breaking up with a spoon, until pork is cooked through, 6-8 minutes. Transfer pork mixture to a plate and let cool.

Meanwhile, whisk lime zest, lime juice, fish sauce, brown sugar, remaining 2 tablespoons oil, and remaining 2 teaspoons chili paste in a small bowl to combine.

Combine chopped onion, chopped mint, and half of dressing in a medium bowl. Add pork mixture and toss to combine. Toss lettuce, cucumber, sliced onion, whole mint leaves, and remaining dressing in a large bowl. Arrange salad and pork on a platter.

DO AHEAD: Pork mixture can be made 1 day ahead. Cover and chill. Serve cold or room temperature.

KEYWORDS

Cucumber Recipes, Dinner, Fast Easy Fresh, Fish Sauce Recipes, Ground Pork Recipes, Hot Pepper Recies, Lime Recipes, Low-Calorie Recipes, Main Course Salad Recipes, Mint Recipes, Pork Recipes, Quick Recipes, Salad Recipes

RECIPE BY Alison Roman

PHOTOGRAPH BY Hirsheimer Hamilton

thinly sliced

NUTRITIONAL INFORMATION

4 servings, 1 serving contains:

- Calories (kcal) 300
- Fat (g) 23
- Saturated Fat (g) 7
- Cholesterol (mg) 55
- Carbohydrates (g) 9
- Dietary Fiber (g) 2
- Total Sugars (g) 4
- Protein (g) 15
- Sodium (mg) 510