



# Larb (Thai Lettuce Wrap)

\* A Taste of Bangkok



## Thai Wrap Sauce:

|       |                 |
|-------|-----------------|
| 3 oz. | Lime juice      |
| 2 oz. | Fish sauce      |
| 3 oz. | Sweet soy sauce |
| 1 Tbl | Tamarind paste  |

## Assembly Ingredients:

|       |   |
|-------|---|
| 2 Tbl | Aromatic mix ( <i>½ Tbl minced lemongrass, ½ Tbl minced shallots, ½ Tbl minced garlic, ½ Tbl Galangal - Thai ginger</i> ) |
| 1 Tsp | Kaffir Lime Leaf Powder   |
| 8 oz. | Ground chicken  |
| ¼ Tsp | Ancho Chile Powder  |
| ⅛ Tsp | Chipotle Powder   |
| ⅓ Cup | Rough Chop Pineapple  |
| 1 Tbl | Thai Basil Chiffonade   |
| 1 Tbl | Cilantro Chiffonade   |
| 2 Tbl | Soybean Oil   |
| ¼ cup | Thai Wrap Sauce   |
| 4     | Iceberg Lettuce leaves  |
| 1     | Fresno chile ( <i>cut into rings</i> )  |

## Cooking Instructions:

1. Take all ingredients & whisk together to mix. Set aside
2. Heat 1 Tbl of soybean oil in wok & cook ground chicken until completely done, breaking up the chunks into small pieces
3. Using a strainer drain off excess liquid from chicken and set aside
4. Clean wok
5. Heat wok until a whisp of smoke appears
6. Add 1 Tbl of soybean oil
7. Add aromatic mix & wok sear for 15 seconds
8. Add cooked, drained ground chicken & cook
9. Add ancho powder & chipotle powder, stir fry into chicken
10. Add Thai Wrap Sauce
11. Stir fry into sauce until it coats the chicken
12. Add pineapple, Thai Basil & cilantro. Quickly mix together then serve with cold lettuce cup & garnish with Fresno pepper rings

