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## Zingy Pork Larb with Mint and Chilli

Take zingy pork mince, infused with lemongrass and feisty chilli. Add mint and crunchy lettuce leaves and you're onto a winner. This is a dinner for the winners, for the ones who like their flavours big, whose time is short, and who like their plates colourful. All that's left to worry about is who gets the last leaf... Go!

 **Prep:** 10 mins  
 **Cook:** 15 mins  
**Total:** 25 mins  
 **high protein**

 **level 2**  
 **spicy**

### Pantry Items



Water



Vegetable Oil



Soy Sauce



Fish Sauce



Jasmine Rice



Pork Larb Mince



Carrot



Spring Onions



Lime



Mint



Gem Lettuce



Birdseye Chilli

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2P	4P	Ingredients
¾ cup	1 ½ cups	Jasmine rice, rinsed well
3 cups	6 cups	water *
2 tsp	1 tbs	vegetable oil *
300 g	600 g	pork larb mince
1	2	carrot, peeled & grated
1 bunch	2 bunches	spring onions, finely sliced
1 tbs	2 tbs	salt-reduced soy sauce *
1 tsp	2 tsp	fish sauce *
½	1	lime, cut into wedges
½ bunch	1 bunch	mint, finely chopped
1 head	2 heads	gem lettuce, leaves pulled apart & rinsed
1	2	birdseye chilli, finely chopped

⊕ Ingredient features in another recipe

\* Pantry Items

🌿 Pre-preparation

#### Nutrition per serve

Energy	2620	Kj
Protein	30.4	g
Fat, total	22.9	g
-saturated	7.7	g
Carbohydrate	71.6	g
-sugars	11.3	g
Sodium	1240	mg



**You will need:** *chef's knife, chopping board, vegetable peeler, grater, sieve, medium saucepan and a large frying pan.*

**1** Place the **Jasmine rice** and **water** into a medium saucepan and bring to the boil over a high heat. Cover with a lid and reduce the heat to medium. Simmer, covered, for **10-12 minutes** or until the rice is soft. Drain.



**2** Meanwhile, heat the **vegetable oil** in a large frying pan over a medium heat. Add the **pork larb mince** and cook, stirring, for **3-5 minutes** or until browned. Add the **carrot** and **spring onion** and cook for **1-2 minutes**. Add the **salt-reduced soy sauce**, **fish sauce** and the juice of half of the **lime wedges** and cook, stirring, for **2 minutes**. Stir through the **mint**.

**3** Serve the pork larb mince in the **gem lettuce** boats with the Jasmine rice and remaining lime wedges. Sprinkle with the **birdseye chilli**. Enjoy!



**Did you know?** Lettuce is a member of the sunflower family.