

THAI LARB



Serves 8 (entrée), 4 (main)



Prep Time 15 minutes



Cook Time 10 minutes

INGREDIENTS

- 500 g trim pork or chicken mince
- 2 Tbsp Gourmet Garden Lemon Grass
- 1 Tbsp **Gourmet Garden Coriander**
- 1 ½ Tbsp fish sauce
- 1 Tbsp Gourmet Garden Hot Chilli (optional)
- ½ cup finely chopped cashews or peanuts
- ½ red onion, finely diced
- 2-3 limes
- mint leaves
- iceberg lettuce

METHOD

1. Heat a non-stick frying pan and pan-fry mince thoroughly. Add Gourmet Garden Lemon Grass, Coriander, fish sauce and chilli, cook for 2 minutes. Remove from heat.
2. Stir through nuts, red onion, the rind from 1 lime and enough lime juice to give a fresh flavour.
3. Lastly add torn mint leaves and serve in the lettuce leaves or with lettuce pieces on the side. Serve at room temperature, as a starter or as part of a main meal with rice.

** This recipe is classified as Gluten Free. To the best of our knowledge, the ingredients used in this recipe including the Heinz Wattie's products do not contain any added cereals containing gluten or ingredients derived from cereals containing gluten. It is important to carefully read ingredient labels on food products because foods can sometimes be reformulated and the ingredients, allergens or nutrition information can sometimes change without notice.*