



PORK LARB

 30 minutes

Meal Difficulty

 Serves 4-6



COOKING DIRECTIONS

- 1 In a small bowl, stir together lime juice, lime zest, fish sauce, ginger, shallot, sliced pepper, and red pepper flakes. Reserve.
- 2 Heat sesame oil in a wok over medium heat. Add mushrooms and cook, stirring often, until tender and browned and most of the liquid has evaporated, about 5 minutes. Transfer to a bowl and reserve.
- 3 Add ground pork to the wok over medium heat. Stir constantly with a wooden spoon until meat has broken down evenly and begins to brown, about 2 minutes. Increase heat to medium high and let the pork sizzle undisturbed for about a minute - it will start to caramelize around the bottom. Stir, then let sit and caramelize again. Repeat this process for about 5 minutes until pork is fully cooked and crispy around the edges. (If you'd like, tilt the wok and spoon off some of the excess fat while it cooks).
- 4 When the pork is ready, return the mushrooms to the wok and stir until warmed through. Pour in the prepared sauce and toss a few times to combine. Season with salt to taste. Transfer larb to a serving bowl. To serve, spoon into cabbage or lettuce leaves and garnish with scallions, cilantro, and cashews.

INGREDIENTS

PORK LARB

¼ cup freshly squeezed lime juice
1 tsp finely grated lime zest
2 tbsps fish sauce (i.e. Red Boat brand)
1 tbsp finely chopped fresh ginger
¼ cup thinly sliced shallot
1 serrano or red jalapeño pepper,
thinly sliced crosswise
¼ tsp red pepper flakes
1 tbsp toasted sesame oil
8 oz cremini mushrooms, finely
chopped
16 oz ground pork
Coarse kosher salt, as needed
¼ cup thinly sliced green onions
¼ cup cilantro leaves, for garnish
¼ cup toasted cashews, roughly
chopped
Cabbage leaves or Bibb lettuce leaves,
for serving
Lime wedges, for serving