



Fast! Low-Carb Thai Pork Larb Salad

with Cabbage & Cucumber



20-30min



2 Servings

This minced meat salad is packed with protein and flavor! Ground pork joins a heap of fresh ingredients, starting with tangy lime juice and zest, sliced shallots, and gochugaru flakes for a touch of heat. Fish sauce lends complex flavor while homemade toasted rice powder brings a warm nuttiness to the mix. Cilantro and mint add herby pops to the pork spooned into cabbage leaves with cucumber slivers alongside.

What we send

- 1 shallot
- ¼ oz fresh mint
- ¼ oz fresh cilantro
- 1 lime
- 1 cucumber
- 1½ lbs green cabbage
- 5 oz jasmine rice
- 10 oz pkg ground pork
- 2 (½ oz) fish sauce ⁴
- ¼ oz gochugaru flakes

What you need

- sugar

Tools

- microplane or grater
- large saucepan
- meat mallet (or heavy skillet)

Cooking tip

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Allergens

Fish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 360kcal, Fat 6g, Carbs 40g, Protein 36g



1. Prep ingredients

Thinly slice **shallot**. Pick **mint leaves** from stems; discard stems. Cut **cilantro leaves and stems** into 1-inch segments. Finely grate **1 teaspoon lime zest**; squeeze **2 tablespoons lime juice**.

Peel **cucumber** if desired; cut half into batons (save rest for own use). Halve **cabbage** crosswise (save rest for own use). Separate desired amount of remaining leaves for serving.



4. Dress larb

To saucepan with pork, add **lime juice and zest, fish sauce, shallots, gochugaru, and 1 teaspoon sugar**; mix until well combined.

Right before serving, stir in **cilantro, mint, and toasted rice powder**.



2. Toast rice

Place **2 tablespoons rice** (save rest for own use) in a large saucepan. Cook over high heat, stirring and shaking frequently, until rice is deeply golden brown and nutty smelling, 5-7 minutes. Transfer to a plate and cool slightly; reserve saucepan.

Place **toasted rice** in a large plastic resealable bag; pound with a mallet, heavy skillet, or rolling pin until rice becomes a coarse powder.



5. Serve

Serve **pork larb** with **cabbage leaves and cucumber** for wrapping or eating alongside. Enjoy!



3. Cook pork

In reserved saucepan, combine **pork** and **2 tablespoons water**. Cook over high heat, stirring frequently and breaking up clumps with a spoon or spatula, until pork is just cooked through but not browned, 2-4 minutes. Remove from heat and cool for 1 minute.



6. Did you know?

Larb is the national dish of Laos!