



## Thai Pork Lettuce Cups

with Creamy Peanut Sauce & Brown Rice



20-30min



2 Servings

Also known as laab (pronounced larb), this ground pork sauté is traditionally seasoned with fish sauce and served in lettuce leaves with crunchy peanuts. We've omitted the fish sauce in favor of lime juice, and replaced the peanuts with creamy peanut butter. The result is luscious, silky, and packed with familiar, delicious flavor.



## What we send

- 5 oz quick-cooking brown rice
- 1 oz fresh ginger
- garlic
- 1 jalapeño chile
- ¼ oz fresh cilantro
- 2 scallions
- 1 bunch green leaf lettuce
- 2 limes
- 1.15 oz peanut butter <sup>5</sup>
- 10 oz pkg ground pork

## What you need

- kosher salt
- sugar
- neutral oil

## Tools

- medium saucepan
- fine-mesh sieve
- medium skillet

## Allergens

Peanuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 650kcal, Fat 22g, Carbs 68g, Protein 40g



### 1. Make rice

Bring a medium saucepan of **salted water** to a boil. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, about 22 minutes. Drain in a fine-mesh sieve.



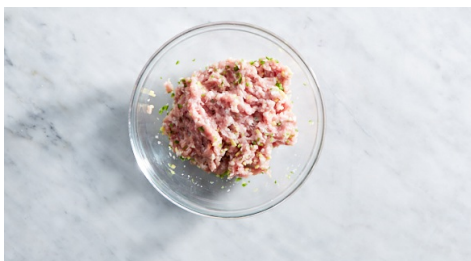
### 2. Prep ingredients

Peel and finely chop **half the ginger** (save rest for own use). Peel and finely chop **2 large garlic cloves**. Trim stem from **jalapeño**; thinly slice half, then seed and finely chop the other half. Pick **cilantro leaves** from **stems**; coarsely chop leaves and finely chop stems. Trim ends from **scallions** then thinly slice. Separate **lettuce leaves**; wash and dry well.



### 3. Make sauce

Squeeze **2 tablespoons juice** from **1 lime** into a small bowl. Whisk in **peanut butter**, **1 teaspoon sugar**, and **½ cup water** (it doesn't have to be perfectly smooth). Cut **remaining lime** into wedges.



### 4. Season pork

In a medium bowl, combine **pork**, **chopped ginger**, **garlic**, **chopped cilantro stems**, **½ teaspoon salt**, and **1 tablespoon finely chopped jalapeño** (or less or more depending on heat preference); mix well until evenly combined.



### 5. Cook pork

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork mixture** and press to cover the bottom of the skillet. Cook without stirring, until bottom is browned, 2-3 minutes. Using a spoon, break up meat into small pieces and cook, stirring occasionally, until browned all over and cooked through, 6-8 minutes more.



### 6. Finish pork & serve

Add **half each of the scallions and cilantro leaves**. Add the **sauce**, cook over medium until slightly reduced, 1-2 minutes. Season to taste with **salt**; transfer to a bowl. Fluff **rice** and transfer to a bowl. Arrange **lettuce leaves** on a platter, and **remaining cilantro**, **scallion**, **sliced jalapeño**, and **lime wedges** in small bowls. Build your own **lettuce cups**. Enjoy!