

MARLEY SPOON



Cambodian Pork Larb

with Steamed Rice



30min



2 Servings

This Cambodian-style larb combines ground pork with green beans, savory fish sauce, and a squeeze of lime juice for brightness. It's a standout on its own, but it's only right we serve it with the traditional components: jasmine rice, cashews, fresh mint and cilantro, and fried shallots. Crisp lettuce acts as the vessel for holding the flavor filling and toppings, plus we love any excuse to eat with our hands.

What we send

- 5 oz jasmine rice
- 1 shallot
- ½ lb green beans
- 1 oz salted cashews ¹⁵
- 1 romaine heart
- 2 limes
- 10 oz pkg ground pork
- 2 (½ oz) fish sauce ⁴
- ¼ oz fresh cilantro
- ¼ oz fresh mint

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- small saucepan
- medium nonstick skillet

Allergens

Fish (4), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 26g, Carbs 103g, Protein 45g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. Cover, reduce heat to low, and cook until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



2. Prep ingredients

Thinly slice **shallot**, separating into rings. Trim **green beans**, then cut into 1-inch pieces. Coarsely chop **cashews**. Separate **lettuce leaves**. Squeeze **1 tablespoon lime juice** into a small bowl. Cut **remaining limes** into wedges.



3. Fry shallots

Line a plate with paper towel. Heat **⅛-inch oil** in a medium nonstick skillet over medium-high until shimmering. Add **shallot rings** and cook, stirring, until golden, 3-5 minutes (watch closely). Use a slotted spoon to transfer shallots to the paper towel-lined plate; sprinkle with **salt**. Carefully discard **oil** but do not wipe out skillet.



4. Cook pork & green beans

To same skillet, add **pork**, **half of the fish sauce**, and **2 tablespoons water**. Cook over medium-high heat, stirring frequently, until pork is just cooked through but not browned, 3-4 minutes. Add **green beans** and cook until bright green and crisp-tender, about 2 minutes more. Remove skillet from heat.



5. Add sauce to larb

To skillet with **pork**, add **lime juice**, **chopped cashews**, **remaining fish sauce**, and **1½ tablespoons sugar**; stir to combine. Season to taste with **salt** and **pepper**.



6. Finish & serve

Coarsely chop **cilantro and mint leaves** and **tender stems**; stir into **larb**. Fluff **rice** with a fork. Serve **larb** topped with **fried shallots**, with **rice** and **lettuce leaves** alongside. Enjoy!