



Crispy Lamb with Fresh Mint

over Lettuce-Radish Salad



20-30min



2 Servings

This colorful salad wooed us with its gorgeous slices of radishes and carrots. Delicate bibb lettuce acts like a cup, catching a marinated lamb mixture that gets crisped up in a hot skillet. The trick to this great salad is making sure the components are all about the same size (carrots, radishes, fresh herbs) so you can easily gather the perfect bite on your fork.

What we send

- 5 oz jasmine rice
- garlic
- 3 oz carrots
- 1 radish
- 2 limes
- 10 oz pkg ground lamb
- ½ oz fish sauce ¹
- 1 head butter lettuce
- ¼ oz fresh mint
- ¼ oz fresh cilantro

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- small saucepan
- medium nonstick skillet

Allergens

Fish (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 810kcal, Fat 49g, Carbs 72g, Protein 32g



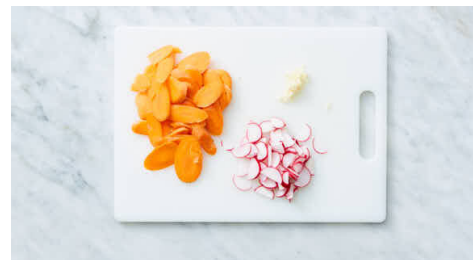
1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Fluff with a fork and spread out on a plate or rimmed baking sheet to cool.



4. Cook lamb

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **lamb**; break up into large pieces. Cook undisturbed until well browned on the bottom, 3-4 minutes. Stir and cook until cooked through, about 2 minutes more. Add **fish sauce, chopped garlic, reserved lime juice**, and **1 teaspoon sugar**. Scrape up any browned bits from the bottom until liquid is reduced, about 30 seconds.



2. Prep ingredients

Meanwhile, finely chop **2 teaspoons garlic**. Thinly slice **carrot** on an angle. Trim end from **radish**, halve, and thinly slice into half moons.

Squeeze juice from **1 lime** into a small bowl; reserve for step 4.



5. Assemble salad

Remove core from **lettuce** and separate leaves. Spread on a platter and top with **rice**. Top with **lamb, pickled veggies**, and **any remaining pickling liquid**.



3. Pickle carrots & radishes

Squeeze juice from **remaining lime** into a medium bowl. Add **carrots, radishes, 1 tablespoon oil**, and **½ teaspoon sugar**. Season to taste with **salt** and **pepper**. Set aside to pickle until step 5.



6. Finish & serve

Pick **cilantro and mint leaves**, tearing in half if large; discard stems.

Serve **crispy lamb** and **salad** with **cilantro** and **mint leaves** scattered over top. Enjoy!