



Everything
But The Chef

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Chicken Larb Lettuce Cups

Larb is considered the national dish of Laos, and it certainly lives up to its role as a cultural ambassador. It's plenty fresh and mighty zingy – get ready to give your taste buds a wake-up call. Our supplier Nonna's beautiful chicken mince mix infused with lemongrass and chilli is divine!

Pantry Items: Vegetable Oil, Soy Sauce

Prep: 10 mins
Cook: 15 mins
Total: 25 mins
 level 1
 lactose free
 gluten free
 eat me early
 nut free



2P	4P	Ingredients	
50 g	100 g	vermicelli noodles	
2 tsp	1 tbs	vegetable oil *	
300 g	600 g	chicken larb mince	
1	2	carrot, unpeeled & grated	
1 bunch	2 bunches	coriander, stalks & leaves chopped separately	A
1 bunch	2 bunches	spring onions, finely sliced	
2 tbs	4 tbs	soy sauce *	
½	1	lemon, cut into wedges	⊕
1 head	2 heads	gem lettuce, leaves separated	

⊕ May feature in another recipe

* Pantry Items

Nutrition per serving

Energy	1790	Kj
Protein	28.5	g
Fat, total	16.5	g
-saturated	4.3	g
Carbohydrate	37.9	g
-sugars	11.4	g
Sodium	1390	mg

Measuretool

0 cm	1 cm	2 cm



You will need: *chef's knife, chopping board, box grater, kettle, large heatproof bowl, medium bowl, sieve, large frying pan, kitchen scissors, and a spatula.*

1 Bring a kettle full of water to the boil.

2 Place the **vermicelli noodles** in a large heatproof bowl and cover with the boiling water. Set aside for **5 minutes**. Drain and rinse the noodles with cold tap water then return them to the same bowl. Pick up a handful of noodles over the bowl and using kitchen scissors, snip the noodles into short lengths. Set aside.



3 Meanwhile heat the **vegetable oil** in a large frying pan over a medium heat. Add the **chicken larb mince** and cook, stirring, for **3-5 minutes** or until browned. Add the **carrot, coriander stalks and spring onion** and cook for **1-2 minutes**. Add the **soy sauce** and the **juice** of half the lemon wedges and cook stirring for **2 minutes**. Stir through the vermicelli noodles and the **coriander leaves** and remove from the heat.



4 Serve the larb in **gem lettuce** cups with the remaining lemon wedges.



Did you know? Lettuce is a member of the sunflower family.