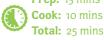


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Tofu Larb Letuce Cups

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 – along with ginger, chilli and garlic, no authentic larb is complete without lime. Get ready to give your taste buds a wake-up call, Vietnamese style!



Prep: 15 mins Cook: 10 mins



level 1













Pantry Items: Soy Sauce, Vegetable Oil









Lime

Garlic

Ginger

Birdseye Chilli

Vermicelli Noodles

Mushrooms











Classic Tofu

Coriander

Mint

Gem Lettuce

Cashew Nuts

2P	4P	Ingredients	
2 tbs	4 tbs	soy sauce *	
1	2	lime, cut into wedges	
1 clove	2 cloves	garlic, peeled & crushed	
1 knob	2 knobs	ginger, finely grated	
1	2	birdseye chilli, deseeded & finely chopped	
50 g	100 g	vermicelli noodles	
2 tsp	1 tbs	vegetable oil *	
1 punnet	2 punnets	mushrooms, finely diced	Α
1 packet	2 packets	classic tofu, roughly chopped	В
1 bunch	2 bunches	coriander, finely chopped	
1 bunch	2 bunches	mint, finely chopped	
1 head	2 heads	gem lettuce, leaves separated	
1/4 cup	½ cup	cashew nuts, coarsely chopped	

+	May feature in
	another recipe

* Pantry Items

Nutrition per serving

Energy	1580	Kj
Protein	21.7	g
Fat, total	17.4	g
-saturated	3.3	g
Carbohydrate	30.2	g
-sugars	8.2	g
Sodium	525	me

Measuretool

) cm	1cm	2 cm
1		1



You will need: chef's knife, chopping board, kettle, small bowl, garlic crusher, grater, large heatproof bowl, kitchen scissors, frying pan, and a spatula.

- 1 Bring a kettle full of water to the boil.
- 2 In a small bowl combine the soy sauce, juice of half of the lime wedges, garlic, ginger, and chilli.

