

## Larb ( Spicy chicken salad NorthEastern Thai Style)

### Ingredients

1. 1 tablespoon Fish sauce
2. 1 teaspoon Sugar
3. 1/2 teaspoon Salt
4. 2/3 Lime
5. 1 tablespoon Sticky rice
6. 1 teaspoon red onion
7. 1 teaspoon Cayenne pepper
8. 2 fresh chilli
9. 15-20 leaves Peppermint
10. Spring onion
11. Coriander
12. 200 g Chicken or pork minced

### Preparation

To roast sticky rice.

1. Wok or pan over low heat, toast the sticky rice until they turn golden and fragrant—about 10 minutes. grind to a coarse powder in a mortar & pestle or spice grinder. set aside.
2. Minced chicken or pork and then boil until the chicken cooks.
3. Mix chicken with fish sauce, sugar, salt, lime juice, grinded sticky rice, red onion, chilli and peppermint.
4. Topping with peppermint, spring onion and coriander

North Eastern people will serve Larb with sticky rice. First the form the sticky rice in to a ball then dip or wrap Larb inside and eat with fresh vegetable such as snake bean or fresh cucumber