

# Thai Larb Salad

**0.20 to prepare**

**0.25 to Cook**

**4 servings.**

Ingredients:

- 1 tablespoon peanut Oil
- 500g Alpaca Mince
- 1 stem lemon grass, pale section only, finely chopped
- 1 fresh long green chilli, finely chopped
- 60ml (1/4 cup) fresh lime juice
- 1 tablespoon fish sauce
- 1 tablespoon sweet chilli sauce
- 1 teaspoon finely grated lime rind
- ½ small red onion, thinly sliced
- 1/3 cup fresh coriander leaves
- 2 tablespoons torn fresh mint
- Baby Cos lettuces leaves to serve
- 40g (1/4 cup) finely chopped roasted peanuts, to serve

Method:

1. Heat half the oil in a wok over a high heat until just smoking. Add half the Alpaca Mince, lemon grass and chilli and stir fry, breaking up any lumps, for 3-4 minutes or until Alpaca changes colour. Transfer to a heatproof bowl. Repeat with the remaining oil, Alpaca mince, lemon grass and chilli, reheating the wok between batches. Set aside for 15 minutes to cool slightly.
2. Whisk together the lime juice, fish sauce, sweet chilli sauce and lime rind in a bowl until well combined. Drizzle the Alpaca mixture with the dressing. Add onion, coriander and mint and stir to combine. Spoon the Alpaca mixture among lettuce leaves and sprinkle with peanuts to serve.