

Thai Pork and Vegetable Laab Lettuce Cups with Steamed Rice

4 SERVINGS | HANDS ON TIME: 20 minutes | TOTAL TIME: 40 minutes

Peaceful Pork Ground Pork, thawed
J & B Farms Red Cabbage, core removed, washed
Animal Farm Green Onions, root end trimmed, washed
Gundermann Acres Cilantro, washed, woody stem ends trimmed
Bella Verdi Lettuce, root ball removed
Farmhouse Kitchen Laab Sauce, stirred well before use
Farmhouse Kitchen Toasted Ground Rice
Gulf Pacific White Rice
Sea salt and fresh cracked black pepper
Olive or vegetable oil

STEP 1 Bring 2 cups of water, a big pinch of salt, and 1 tbsp. of oil to a boil in a medium saucepan. Once the water reaches a boil, add rice, stir once and cover. Reduce heat to low and cook for 20 minutes. After 20 minutes, remove from heat and keep covered for 10 more minutes. Fluff the rice with a fork and cover to keep warm until ready to serv.

STEP 2 As the rice is cooking, prepare the vegetables. Shave the cabbage into slivers, as thinly as possible, and set aside in a large bowl. Cut the green onions (green and white) into coins, as thinly as possible, and add to the bowl with cabbage. Roughly chop the cilantro (leaves and tender stems) and add to the bowl. Pick, wash, and dry whole lettuce leaves and set aside.

STEP 3 Place a large skillet or saute pan over medium-high heat. When the pan is hot, add the ground pork. Use a wooden spoon to break up the meat into small, bite-sized pieces. Season with 1/2 tsp salt and pepper. Cook the meat, stirring occasionally for 7-10 minutes or until cooked through and lightly browned. Carefully drain off excess pork fat.

STEP 4 Add the cooked pork to the bowl with vegetables. Pour in the laab sauce. Toss to coat the pork and vegetables in the laab sauce. Sprinkle in the toasted ground rice and toss well once more. Season with salt and pepper to taste.

STEP 5 Serve the pork and vegetable laab in lettuce cups with rice on the side. To make a lettuce cup, use 1-2 leaves to make a small bowl and spoon in a portion of the laab. Alternatively, spoon the laab over steamed rice and take bites of lettuce for a crisp, cool contrast. Enjoy!