

## Thai Pork Lettuce Wraps with Fresh Herbs

**2 SERVINGS | HANDS ON TIME: 10 minutes | TOTAL TIME: 35 minutes**

Peaceful Pork Ground Pork, thawed  
Farmhouse Kitchen Larb Sauce  
Farmhouse Kitchen Toasted Ground Rice  
Bella Verdi Bibb Lettuce, root ball removed, washed and dried well  
Gundermann Acres Garden Bok Choy, washed  
Patty's Herbs Mint washed, woody stems discarded  
Gulf Pacific White Rice  
Salt and Pepper  
Olive or Vegetable Oil

**STEP 1** Bring 1 cup of water, a big pinch of salt, and 2 tsp. 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 serve.

**STEP 2** As the rice is cooking, prepare the vegetables. Chop bok choy into 1" pieces. Set aside. Roughly chop the mint (leaves and tender stems) and set aside. 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. Add chopped bok choy and saute with meat for 2 minutes. Turn off the heat and carefully drain off excess pork fat.

**STEP 4** Add the cooked pork and bok choy to a bowl and add mint. Pour in the larb sauce. Toss to coat the pork, bok choy and mint in the larb sauce. Sprinkle in the toasted ground rice. Toss well once more. Season with salt and pepper to taste.

**STEP 5** Serve the pork and vegetable larb 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 larb. Alternatively, spoon the larb over steamed rice and take bites of lettuce for a crisp, cool contrast.

Enjoy!

## Thai Pork Lettuce Wraps with Fresh Herbs

**4 SERVINGS | HANDS ON TIME: 10 minutes | TOTAL TIME: 35 minutes**

Peaceful Pork Ground Pork, thawed  
Farmhouse Kitchen Larb Sauce  
Farmhouse Kitchen Toasted Ground Rice  
Bella Verdi Bibb Lettuce, root ball removed, washed and dried well  
Gundermann Acres Garden Bok Choy, washed  
Patty's Herbs Mint washed, woody stems discarded  
Gulf Pacific White Rice  
Salt and 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 serve.

**STEP 2** As the rice is cooking, prepare the vegetables. Chop bok choy into 1" pieces. Set aside. Roughly chop the mint (leaves and tender stems) and set aside. 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 tsp. salt and pepper. Cook the meat, stirring occasionally, for 7-10 minutes or until cooked through and lightly browned. Add chopped bok choy and saute with meat for 2 minutes. Turn off the heat and carefully drain off excess pork fat.

**STEP 4** Add the cooked pork and bok choy to a bowl and add mint. Pour in the larb sauce. Toss to coat the pork, bok choy and mint in the larb sauce. Sprinkle in the toasted ground rice. Toss well once more. Season with salt and pepper to taste.

**STEP 5** Serve the pork and vegetable larb 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 larb. Alternatively, spoon the larb over steamed rice and take bites of lettuce for a crisp, cool contrast.

Enjoy!

## **STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS**

Ground Pork - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Larb Sauce - Store in the refrigerator. Use within 5 days. (Ingredients: sugar, garlic, pickled thai chili, Johnson's Backyard Garden lemongrass, G & S Groves lime juice, fish sauce, Johnson's Backyard Garden cilantro, Patty's Herbs mint, Patty's Herbs basil)

Toasted Ground Rice - Keep in a cool, dry place in the kitchen until ready to use.

Bibb Lettuce - Store in crisper drawer of refrigerator in an airtight container, wrapped in a dry paper towel. Use within 5 days.

Bok Choy - Wrap in a paper towel and place in a plastic bag in the refrigerator. Use within 5 days.

Mint - Trim stems, store upright in a small glass of water and cover leaves with a small plastic bag. Store in the refrigerator, use within 5 days.

White Rice - Keep in a cool, dry place in the kitchen until ready to use.

**\*Contains fish or shellfish containing ingredients.**

**\*\*Not made with gluten, dairy, egg or, nut containing ingredients.**

**\*\*\*Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**