

Beef Laab

Prep time: Approximately 30 mins

Yield: 4-6 people

INGREDIENTS

1/4 C water

1 kg ground beef

1/4 tsp salt

1 small bunch green onions finely chopped

1 med red onion thinly sliced

Chili flakes or fresh chilies to taste

2 TBSP fish sauce

1/3 C roasted ground rice

4 kaffir lime leaves finely sliced

1/4 C fresh lime juice

1 small bunch fresh mint leaves - whole

1/2 bunch fresh cilantro coarsely chopped

Approx 3-4 lettuce leaves per person

Lime wedges and cucumber for garnish

DIRECTIONS

1. Heat water in wok on high. Add ground beef, fish sauce and salt and cook until beef is done.
2. Strain beef and add to large mixing bowl.
3. Add lime leaf, chilies or chili flakes, red onion, green onion, mint leaves, cilantro and roasted rice.
4. Mix well
5. Portion on dinner plates with 3-4 lettuce leaves and cucumber slices.

Serve with sticky rice.

