



## Quick Thai larb stir-fry

Recipe by Stephanie Williams

*This is a riff on a traditional Thai dish, perfect for a quick weeknight meal. It's ready in the time it takes to cook the rice.*



Serves 4



20 minutes

### INGREDIENTS:

- 1 tbsp peanut oil
- 500g lean pork or chicken mince
- 1 stem lemongrass (pale section only) finely chopped, or a tube of prepared lemongrass pulp
- 2 fresh long green chillies, finely chopped (optional)
- 1 tsp finely grated lemon rind
- 2 tbsp fresh lemon juice
- 1 tbsp fish sauce
- Pinch of sugar
- ½ cup loosely packed fresh coriander leaves
- ½ small red onion, thinly sliced
- 40g (¼ cup) finely chopped unsalted roasted peanuts (optional)

### METHOD:

1. Heat oil in the wok or frying pan over high heat. Add the mince, lemongrass and chilli (optional) and cook, breaking up the mince with a wooden spoon, for about five minutes or until the mince changes colour and is cooked through.
2. Meanwhile, in a small bowl or jug, mix together the lemon rind, lemon juice, fish sauce and sugar to form a dressing. Mix well.
3. Once the mince mixture is cooked, stir through the dressing, coriander leaves and onion.
4. Mix well and serve with jasmine or brown rice, and top with peanuts (optional).

### NOTES

- Serve with a side of sauteed beans or greens to get extra veggies in your day.
- The pre-prepared lemongrass paste in a tube is easy and keeps in the fridge for weeks.
- The recipe works well if you double the quantities for a big batch. Refrigerate and use leftovers within three days.



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