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Larp Gai (Spicy Minced Chicken Salad)

Semaphore Pantry

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Ingredients

150g skinless chicken thigh fillets
1 small garlic clove
Pinch salt
3 Tbs stock
Extra pinch salt and white sugar
3 Tbs lime juice
Large pinch roasted chilli powder
1 Tbs fish sauce
3 red shallots, sliced
Handful of mixed mint and coriander leaves
1 Tbs ground roasted rice

Method

Mince the chicken with salt and garlic.
Heat stock and season with salt and sugar. Add mince and simmer, stirring often, until just cooked (about 3-4 minutes) – do not overcook or the meat will toughen.
Season with lime juice, chilli powder and fish sauce. Mix in shallots and herbs.
Check the seasoning – the salad should taste hot, sour and salty – and adjust accordingly.
Sprinkle with roasted rice.

Cucumber is a nice accompaniment.