

THAI PORK LETTUCE WRAPS

Gluten Free | Dairy Free

Serves 4 | Active Time 15 Minutes | Total Time 30 Minutes



INGREDIENTS:

- 1 lb McCleery Family Durocs Ground Pork
- 2 heads Primal Gardens Bibb Lettuce
- 1 bunch Gundermann Acres Spring Onion
- 1 bunch Gundermann Acres Radishes
- ½ oz Patty's Herbs Mint
- ½ oz Patty's Herbs Basil
- 8 oz Gulf Pacific White Rice
- 1 oz Farmhouse Kitchen Toasted Ground Rice
- 4 oz Farmhouse Kitchen Larb Sauce

YOU WILL NEED:

- Canola, Olive, or Other Neutral-Tasting Oil
- Salt & Pepper
- 1-2 Limes (optional, for garnish)

INSTRUCTIONS:

Cook the white rice: Bring 2 cups 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 the rice, stir once, and cover. Reduce heat to low and cook for 20 minutes, remove from heat and keep covered for 10 more minutes. Fluff the rice with a fork before serving.

Tear lettuce leaves from the root ball, keeping full large leaves intact. Rinse, gently pat dry, and set aside. Thinly slice the spring onions, separating the white and green parts. Roughly chop the mint and basil. Remove radish greens, discard, and trim radish root end. Using a mandoline or very sharp knife, thinly slice the radishes in circular pieces.

Heat a saute pan over medium high heat. Add 1 tbsp of oil to the pan. Add the pork and break up into pieces. Brown the pork for 4-5 minutes, then add the whites of the onion. Saute for 2-3 minutes and add larb sauce. Cook about 2 minutes until sauce reduces and coats the pork. Season lightly with salt and pepper. Lay lettuce leaf cups on a plate. Distribute pork into lettuce cups and then top with mint, basil, onion greens, sliced radishes and toasted rice powder. Serve rice on the side. Enjoy!

**Farmers and vendors subject to change based on availability

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