

CHICKEN CHOP LARB LETTUCE CUPS

Little gem lettuce cups filled with larb made from ground Mountaire® Black Label Chicken Chop™, lime, sambal oelek, cilantro, shallots, and Thai chiles. Topped with mint and pickled chiles.

Yield: **10 servings**

INGREDIENTS

- [ ] Little Gem lettuce leaves (picked and washed) — 30 each
- [ ] Mountaire® Black Label Chicken Chop™ (47417) larb salad (see recipe) — 60 oz
- [ ] Ground toasted jasmine rice (leftover from larb salad recipe) — 3 tsp
- [ ] Pickled Fresno Chiles (see recipe) — 60 slices
- [ ] Mint leaves (picked and washed) — 60 each

NOTES

DIRECTIONS

1. Place the Little Gem lettuce leaves in a circle around the plate.
2. Spoon 2 ounces of Mountaire® Chicken Chop™ larb salad into each leaf.
3. Sprinkle the toasted ground jasmine rice evenly on top of the Chicken Chop larb salad cups.
4. Top each cup with 2 mint leaves and 2 slices of pickled Fresno chiles.
5. Enjoy!

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CHICKEN CHOP LARB SALAD

INGREDIENTS

- [ ] Jasmine rice (toasted and ground fine) — .25 cup
- [ ] Avocado oil — 2.5 tsp
- [ ] Shallots (julienne) — 1.5 each
- [ ] Mountaire® Black Label (47417) Chicken Chop™ (ground) — 1 lb
- [ ] Brown sugar — 1.5 tsp
- [ ] Fish sauce — 5 tsp
- [ ] Lime juice — 5 tsp
- [ ] Sky Valley sambal oelek — 1.25 tsp
- [ ] Thai chile, fresh (sliced thin) — 1 each
- [ ] Scallions (sliced thin) — 3 each
- [ ] Cilantro, fresh (picked and rough chopped) — .25 bunch
- [ ] Mint leaves (picked and washed) — .5 cup

DIRECTIONS

1. Place the uncooked jasmine rice in a sauté pan and toast over medium-low heat until lightly brown. Grind until fine in a spice grinder and set aside.
2. Pour the avocado oil in the bottom of a stock pot and turn heat to high. Add the ground Mountaire® Chicken Chop™ and brown. Once the chicken is cooked, turn off the heat and add the sliced shallots. Let sit for 2-3 minutes. Drain any excess fat or liquid, then place in the refrigerator to chill.
3. While the chicken is cooling combine the brown sugar, fish sauce, lime juice, and sambal oelek. Mix very well to make the dressing.
4. Pull chicken out of the fridge and place into a mixing bowl. Add the dressing, sliced Thai chiles, sliced scallions, chopped cilantro, and mint leaves. Mix very well.
5. Just before serving add half of the ground jasmine rice and mix well. Save the remaining rice powder to top the lettuce cups.
6. Use immediately.

PICKLED FRESNO CHILES

INGREDIENTS

- [ ] Fresno Chiles, sliced thin — 10 each
- [ ] Cider vinegar — 1 cup
- [ ] Brown sugar — .5 cup
- [ ] Kosher salt — 1 tbsp
- [ ] Garlic cloves — 4 each
- [ ] Black peppercorns — .5 tsp
- [ ] Coriander seeds — .25 tsp
- [ ] Fresh ginger, very thinly sliced — 3 slices
- [ ] Water — .5 cup

DIRECTIONS

1. Place the sliced Fresno chiles, garlic cloves, and slices of ginger into a mason jar.
2. Combine the cider vinegar, water, sugar, salt, black peppercorns, and coriander seeds in a pot and bring to a boil.
3. Pour the hot liquid over the chiles and cover with a tight-fitting lid.
4. Place in the fridge to chill overnight.
5. Keep submerged in pickling liquid until ready to use.

*Makes extra

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