

# Laab

## Ingredients

- 1 lb ground meat
- 1 Tbsp fish sauce
- 2 shallots, peeled
- 4 garlic cloves, peeled
- 1" galangal or ginger, peeled
- 2 Thai chilies
- 3 green onions, white and light green parts only
- 1 lemongrass, white and light green parts only
- 1/3 cup mint leaves
- 1/3 cup cilantro leaves
- 1/3 cup Vietnamese cilantro leaves (optional)
- 10 kaffir lime leaves (optional)
- juice of 1/2 lime
- 1 Tbsp toasted rice powder
- 1/2 tsp brown sugar

## Directions

Season ground meat with fish sauce and let rest while you prepare the rest of the ingredients.

Mince the shallots, garlic and galangal or ginger and add to a large bowl. Remove stems and seeds from Thai chilies, mince and add to the bowl. Thinly slice green onions and lemon grass and separate rings; add to bowl. Coarsely chop mint, cilantro and Vietnamese cilantro leaves, if using, and add to the bowl. Finely mince kaffir lime leaves, if using, and add to the bowl as well.

Heat skillet over medium-high heat and add the meat. Cook, breaking clumps apart with a wooden spoon, until cooked through. Add ground meat to the bowl. Add the lime juice, toasted rice powder and brown sugar, toss and serve.