

	Laab gai	Serve 4
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Preparation time: 30 mins. **Cooks:** 10 min

Notes: Taco of the year 2000

Ingredients	Qty	Equipment
minced chicken breast	250g	1 x baking tray
fish sauce	1 tblsp	1 x medium saucepan
lemon grass	1 tblsp	1 x mortar and pestle
lemon juice	1.5 tblsp	
red onion	½ onion	
spring onion	1 tblsp	
mint	4 tblsp	
coriander	1 tblsp	
Jasmine cooked	2 tblsp	
Chilli, hot	1 tsp	
ice berg lettuce	1	

METHOD

1. Cook ½ cup of rice. Cool the rice by placing it evenly on a large baking tray. Place tray in oven at 160°C degrees oven and lightly toast it. You will need to turn the rice so it evenly colours - you want to dry the rice out. Once lightly toasted you can break it up in a mortar and pestle or put it into two plastic bags and hit it with a rolling pin. You only need to break the rice up a little bit. You can store this in an air tight container for months.
2. Cook chicken in fry pan with fish sauce and lemon grass. Add water to keep moist. Remove from heat and add lime juice, onions, coriander and mint leaves. Toss gently. Sprinkle in toasted rice and toss again. Serve on a bed of lettuce with peanuts sprinkled over the top.

