



**“Do You Talk Thai?” – Spicy Pork Salad (Laarb)**

*Yields: 18P, 4C, 18F*

**Ingredients:**

- 2 tablespoons olive oil
- 2 pounds ground pork
- 8oz button mushrooms, sliced
- 8oz Shiitake mushrooms, sliced
- ½ yellow onion, minced
- 2 tablespoons fish sauce
- 1 tablespoon maple syrup
- 1 handful fresh basil leaves, pulled from stems
- Water, as needed
- 3-5 Thai chiles, adjust quantities and remove seeds according to desired heat level
- 3 kaffir lime leaves, stem removed and chiffonade, as optional garnish
- Juice of 1 lime plus, ½ lime for garnish

**Preparation Instructions:**

1. Heat olive oil in a wok over medium-high heat. When oil is hot, add onions and mushrooms and stir to coat with oil. Add a bit of water and cook for 1 minute, stirring regularly.
2. Season pork with fish sauce, then add to the mushrooms and onions. Stir to incorporate and cook until the pork has released its moisture and that moisture has reduced to nearly dry.
3. Add Thai chiles, maple syrup and fresh basil. Fold in; adjust seasoning with lime, fish sauce and maple syrup.
4. Cut the heat, plate it up and garnish with lime leaf chiffonade, whole chiles and lime.

**“Keep It Paleo!”**