

Thai laab namtok recipe

Note:

These are the recommended amounts required for a meal for **four** people. Please adjust the amounts accordingly for more or less people.

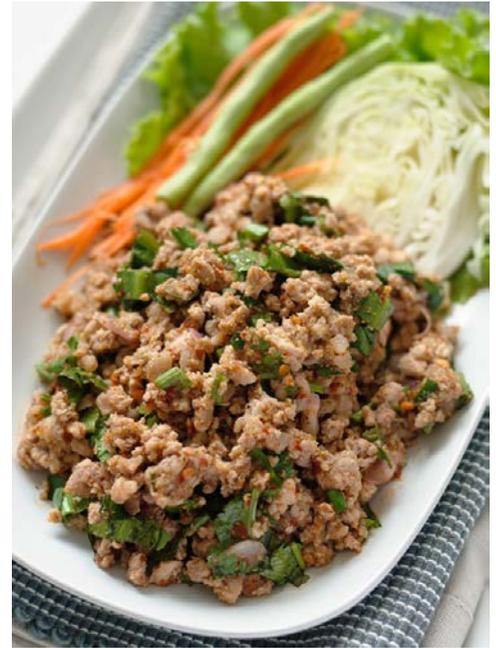
Ingredients:

- 350g minced pork
- ½ tablespoon fish sauce
- ½ tablespoon dried chilli powder
- 5 Thai shallots
- fresh Thai coriander (bunch of leaves)
- 25 fresh mint leaves
- 5 salad onions
- 2 limes
- ⅛ tablespoon sugar
- **For the toasted rice:**
 - 5 tablespoons uncooked Thai sticky rice

Preparation time: 25 minutes

Cooking time: 5 minutes

Total time: 30 minutes



Method:

1. To make the toasted sticky rice (*khao kua*), put the uncooked sticky rice in a frying pan with no oil and on a low heat. Stir continuously till the rice turns a golden yellow colour. This process takes about fifteen minutes and the sticky rice will be very fragrant.
2. Let the toasted rice cool down and then pound it in a [pestle and mortar](#). You could use a blender here as well.
3. Fry the minced pork till it is cooked through. Add one tablespoon of the toasted rice and chilli powder. Also add the fish sauce, lime juice and sugar.
4. Slice the Thai red onions (shallots), and add the mint leaves and coriander to the mixture. Mix it all up making sure the ingredients are evenly spread over the pork.
5. Garnish it with Thai coriander and mint. It is now ready to be served and enjoyed!
6. To enjoy an authentic Thai experience, larb nam tok is usually accompanied by some [Thai sticky rice](#) and [papaya salad \(som tam\)](#).