

## Larb Gai

serves 4

1/4 cup white rice  
2 tablespoons peanut oil  
1/2 teaspoon toasted sesame oil  
1/2 cup minced shallots (about 1/4 pound)  
1/2 jalapeño pepper, seeded, pithed, & minced  
1-1/2 pounds ground chicken breast  
1/2 cup minced green onions  
1 medium bunch fresh cilantro, chopped (about 1 cup, firmly packed)  
1/3 cup fresh lime juice  
1/4 cup fish sauce

Toast rice grains in dry skillet over low heat, shaking pan often, until golden brown and fragrant. Grind to course powder in mortar & pestle or coffee grinder. Set aside.

In 12-inch nonstick skillet, heat peanut oil & sesame oil over high heat until almost smoking. Add shallots, jalapeño, & chicken and sauté, stirring often, until pan is almost dry, about 5 minutes; remove from heat. Stir rice powder into skillet with chicken and allow mixture to cool slightly. Combine green onions, cilantro, lime juice, & fish sauce in large bowl, then stir in chicken. Let sit for about 15 minutes; taste for salt and serve.

