



This recipe is used by women and girls in the Thailand baking school who have learned cooking as a trade so they can escape the red-light district and provide for their families. Learn more at worldhelp.net/freedom.

INGREDIENTS

2/3 lb Chicken, shredded
3/4 cup Shallots, thinly sliced
2 Tbsp Ground Roasted Rice
1 tsp Chili Powder
2-3 Tbsp Fish Sauce
2-3 Tbsp Fresh Lime Juice
1/2 cup Fresh Mint Leaves
1 bunch Cilantro, chopped
2 stalks Green Onions, chopped
1/4 cup Water

Spicy Chicken Salad (Larb Gai)

1. Add water to wok or pan over medium heat.
2. Add chicken and stir fry until cooked. Remove from heat and place in a mixing bowl.
3. Add shallots and toss together with the chicken.
4. Flavor as desired with roasted rice, chili powder, fish sauce, and lime juice. Toss well.
5. Mix in mint leaves, cilantro, and green onions.
6. Serve alongside fresh vegetables such as lettuce, cabbage, and cucumbers.