



**Recipe name:**

Pork larb crispy rice paper crackers with chipotle crunch peanut dipping sauce

**Recipe description:**

A colourful dish bringing vibrant Southeast Asian flavours to your next party. Seasoned pork larb sits on crunchy rice paper baskets topped with a fresh, fruity salad, with a punchy peanut sauce on the side.

A Southeast Asian-inspired summer dish with a twist. Rice papers take just a few minutes to crisp up into cracker baskets making them the perfect vehicle to hold a well-seasoned chipotle spicy pork mince. Serve the flavoursome pork in the baskets with a homemade mango, avocado and cabbage salad with homemade spicy PEPPADEW® Chipotle Crunch peanut dipping sauce.

**Prep Time**

20 mins

**Cook Time**

50 mins

**Serves:**

4-6

**Made with:**

PEPPADEW® Chipotle Crunch

**Course:**

Starter / Lunch / Dinner

**Occasion:**

Dinner Party

## Ingredients:

### Peanut Sauce:

- 2 garlic cloves
- 180g salted peanuts
- 2 lime leaves
- 1 thumb-sized piece ginger
- 2 lemongrass (white parts)
- 2 limes, juiced
- 2 tbsp dark brown sugar
- 1 tbsp PEPPADEW® Chipotle Crunch

### Pork:

- 1 tbsp sticky rice
- 1 tsp fennel seeds
- 1 lemongrass, white parts roughly chopped
- 1 thumb-sized piece of ginger, minced
- 3 lime leaves
- 1 tbsp dark brown sugar
- 2 tbsp soy sauce
- 1 tbsp PEPPADEW® Chipotle Crunch (extra for topping)
- 500g pork mince
- 100ml vegetable stock
- 6–8 rice papers

### To assemble:

- 1 mango (sliced into strips)
- 1 medium ripe avocado (cubed)
- half a white cabbage (sliced thinly)
- cucumber (sliced)
- spring onions (sliced thinly)
- peanut sauce + extra PEPPADEW® Chipotle Crunch to drizzle.
- mint leaves (for garnish)

## Method:

1. To make the peanut sauce, add all of the ingredients in a blender and blend until smooth. Add to a dipping bowl, drizzle with more PEPPADEW® Chipotle Crunch and set aside.
2. To make the pork, heat a pan on medium heat. Add the sticky rice, fennel seeds, roughly chopped lemongrass, minced ginger and lime leaves. Toast the ingredients until fragrant. Then grind in a pestle and mortar, or for quickness use an electric grinder, blend or grind the ingredients until they resemble a powdered texture.
3. Add the sugar, soy sauce and PEPPADEW® Chipotle Crunch to the ground ingredients, mix well and set aside.

4. Add the pork to a clean hot pan and gently cook on medium heat until the pork starts to brown. Add the hot vegetable stock and cook for 5 minutes until done.
5. Transfer the pork to a bowl then add the ground powdered ingredients to the pork. Mix well and set aside.
6. Heat a large frying pan with oil until boiling, then turn the heat down to medium heat. Add one rice paper at a time. They should immediately crisp up into crackers.
7. When ready to serve assemble your rice crackers by dressing the centre with thinly sliced cabbage, followed by the cooked spicy chipotle pork, diced avocado, thinly sliced mango, cucumber and spring onions. Drizzle the homemade PEPPADEW® Chipotle Crunch peanut sauce over the top. Garnish with mint.