

# Turkey Larb

## Dressing:

- 1/3 cup fresh lime juice, from about 5 limes
- 3 Tablespoons fresh lemon juice, from 1 large lemon
- 2 Tablespoons fish sauce
- 2 Tablespoons honey

## Larb:

- 3 Tablespoons vegetable or canola oil
- ½ red onion, diced
- 3 shallots, thinly sliced
- 1 (4-inch) piece lemongrass, minced (about ¼ cup)
- 1 Thai chile, such as prik kee noo, or 1 serrano chile, stemmed and thinly sliced
- Kosher salt
- 1 ½ pounds ground turkey, preferably dark meat
- ½ cup chopped fresh mint leaves
- Freshly ground black pepper
- 1 head butter lettuce, leaves separated



Specialty items can be found at Asian markets

For the dressing, in a small bowl, whisk together the lime juice, lemon juice, fish sauce and honey. Set aside.

For the larb, in a large skillet, heat the oil over medium heat. Add the onion, shallots, lemongrass, chile, and salt to taste. Cook until the vegetables begin to soften, about 5 minutes. Add the turkey and season with salt. Cook, stirring frequently, until the meat and vegetables are cooked through, about 5 minutes. Add the dressing to the pan and cook for 2 minutes. Remove the pan from the heat and stir in the mint. Season with salt and pepper to taste.

Spoon the turkey mixture onto the lettuce leaves and arrange on a serving platter. Serve with sticky rice.

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