

## **Spicy Thai Chicken (Larb)**

2 T extra virgin coconut oil  
1 shallot, sliced  
2 cloves garlic, minced  
1 lb ground chicken  
2 T lemongrass paste  
2 T Thai roasted chili paste  
1 T Bragg's Liquid Aminos  
1 tsp red chili flakes  
1/2 cup fresh chopped mint  
1/2 cup fresh chopped cilantro  
2 chopped scallions  
Juice of 1 lime  
1 head purple cabbage

Heat wok pan to a medium high heat and add coconut oil. Add in garlic and shallots for 1 minute before adding ground chicken. Cook chicken for about 8-10 minutes while breaking up meat with a spatula. Add lemongrass, roasted chili paste, Bragg's Liquid Aminos and red chili flakes while chicken is cooking. When chicken is cooked through, turn off heat and add mint, cilantro, scallions and fresh lime juice and mix. Scoop chicken onto a red cabbage leaf to serve.

Recipe by Edible Garden Chef Megan McCarthy