

Spicy Mince and Lettuce Cups

Ingredients

- 1 tbsp sunflower oil
- large piece fresh root ginger , peeled and grated
- 2 garlic cloves , crushed
- 2 red chillies , deseeded and finely sliced
- 500g minced chicken , turkey or pork
- 85g light brown sugar
- 2 tbsp fish sauce
- juice 1 lime
- 2 lime leaves , finely shredded



To Serve

- mix of iceberg lettuce , Little Gem and cos leaves
- large handful mint and coriander leaves, very roughly chopped
- handful toasted peanuts , roughly chopped
- 2 shallots , finely sliced into rings
- 1 lime , cut into wedges

Serves 4

1. Heat the oil in a large frying pan. Fry the ginger, garlic and chillies for 1 min. Add the mince, then cook on a high heat until golden brown, breaking it up with a wooden spoon as you go. Sprinkle over the brown sugar, fish sauce, lime juice and shredded lime leaves, then cook everything down until sticky.
2. Tip the mince into a serving bowl, then serve with a bowl of lettuce leaves for wrapping the mince in; the herbs, shallots and peanuts for scattering over; and the lime wedges for squeezing.