

# Nitya's Larb Gai

This is one of my very favorite ways to use ground chicken. As long as you remember to marinate the chicken before, this is a wonderful spicy Thai dish.

- 1 Lb ground chicken
- 4 shallots or 1 medium red onion
- Juice of 2-3 limes
- 1 tbsp fish sauce
- 1-2 tbsp rice powder
- 1-2 tbsp chili powder
- 1 1/2 tbsp ground Galangal powder (you can find the Galangal powder, rice powder and fish sauce at an Asian market)

Marinate chicken w/ the shallots, lime juice and fish sauce 2-3 hours or overnight.

Cook ground chicken in pan at medium heat. Do NOT add any oil. Turn chicken often to prevent sticking. When chicken is fully cooked, add 1-2 tbsp rice powder to thicken sauce. Add chili powder 1-2 tbsp to taste.

Sprinkle with mint, cilantro and and green onions. Serve over rice with thinly sliced cucumbers.

See <http://dhfarms.com/recipes.htm> for more great recipes.