

THAI SALAD

4 LIMES
VIETNAMESE FISH SAUCE
2 CLOVES OF GARLIC
1 JALAPENO PEPPER
1 LARGE RED ONION
1 RED BELL PEPPER
1 FENNEL BULB
2 MEDIUM CUCUMBERS
MIXED LETTUCES (ROMAINE, BUTTER, FRISÉE)
1 POUND OF COOKED PORK FILLET OR LEFTOVER PORK
FRESH CILANTRO, CHIVES, MINT, AND PARSLEY

IN THE BOTTOM OF A SERVING BOWL, COMBINE A HEALTHY PINCH OF SALT, SEVERAL GRINDINGS OF FRESH PEPPER, THE JUICE FROM 4 LIMES, AND 4 TBSPS OF FISH SAUCE.

HALF AND SEED THE JALAPENO. CUT INTO THIN STRIPS.

TRIM AND PEEL THE GARLIC CLOVES. MINCE FINELY.

STIR GARLIC AND JALAPENOS INTO THE BOWL.

PEEL AND THINLY SLICE ONION. TOSS IN THE BOWL WITH GARLIC AND JALAPENOS.

CORE AND SEED RED PEPPER. CUT INTO THIN STRIPS. TRIM AND SLICE FENNEL INTO THIN PIECES. ADD TO THE BOWL WITH THE PEPPERS.

PEEL AND SLICE CUCUMBERS. ADD TO THE SALAD.

TEAR THE LETTUCES AND LAYER ON TOP.

CUT THE PORK INTO 2-INCH PIECE OR STRIPS AND ADD TO THE LETTUCES.

JUST BEFORE SERVING, TOSS THE LETTUCES AND PORK WITH THE DRESSING.

ADD CHOPPED CILANTRO, CHIVES, PARSLEY AND MINT TO TASTE. TOSS TO COMBINE.

SERVES 4