

Spicy Chicken in Lettuce 'Cups'

1 tablespoon sunflower oil
A large piece fresh root ginger, peeled and grated
2 garlic cloves, crushed
2 red chillies, deseeded and finely sliced
500g minced chicken or turkey
85g light brown sugar
2 tablespoons fish sauce
Juice 1 lime
Little Gem and/or cos lettuce leaves
A large handful mint and coriander leaves, very roughly chopped
Crispy onions
1 lime, cut into wedges

Heat the oil in a large frying pan. Fry the ginger, garlic and chillies for 1 minute. 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 and lime juice. Cook everything down until sticky. Tip the mince into a serving bowl, then serve with a bowl of lettuce leaves for wrapping the mince in; the herbs, and crispy onions for scattering over; and the lime wedges for squeezing. Delicious!

