

## **Avocado Sang Choy Bow (Chinese Lettuce Cups)**

- 1 tbsp peanut oil
  - 1 shallot, finely chopped
  - 1 garlic cloves, finely chopped
  - 1 small red chilli, seeded and finely chopped
  - 125g ground pork
  - 1 tsp Chinese five spice powder
  - 100g unsalted peanuts, chopped
  - 1 tbsp fish sauce
  - 2 tbsp soy sauce
  - 1 juice of lime
  - 1 tbsp clear honey
  - 4 cos lettuce cups
  - 30 g bean sprouts
  - 1 avocado, halved, peeled and diced
  - coriander leaves, to garnish
1. Heat the oil in a large pan and cook the shallots and garlic for 2 minutes.
  2. Add the chilli, pork and five spice and cook for a further 5 minutes.
  3. Stir in the peanuts, fish sauce, soy sauce, lime juice and honey and warm through gently, stirring until the pork is cooked through.
  4. Allow to cool then chill for at least 20 minutes.
  5. Separate the lettuce leaves and place 12 on a large serving platter.
  6. Stir the bean sprouts into the minced pork then spoon into the lettuce leaves.
  7. Top with diced avocado.
  8. Drizzle with chilli lime dressing and garnish with coriander leaves and serve.

### **Chilli and Lime Dressing**

- ½ cup lime juice
  - ¼ cup extra virgin peanut oil
  - 2 tbsp palm sugar
  - 2 tbsp coriander
  - 1 tbsp red chilli, chopped
  - pinch salt
1. Combine all ingredients, chill for 2 hours for flavours to blend.

Serves 4.