

# LAAP NAM-TOK

## LAOTIAN MEAT SALAD

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### RECIPE

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Laap can be made from any type of meat, though the name Nam-Tok means waterfall - a reference to the juices that run out of med rare beef when cut. If using other types of meat such as chicken or pork, please cook these to well-done.

494g Steak, any cut

Salt

Black Pepper

1 cup mint leaves

2 1/2 cups red onion or shallot, thinly sliced

Juice of 1 lime

1 1/2 tbsp fish sauce

3 tbsp Inthisorn Foods Green Chili Sauce

2 tbsp roughly ground, toasted rice

Lightly season the steak with salt and black pepper.

Cook for 4-5 minutes each side, or until desired doneness is reached.

Let the meat rest for 10 minutes while you slice the onion, strip the mint leaves and juice the lime.

Mince the steak by making thin slices, and then making perpendicular cuts

Add all the ingredients to a mixing bowl and mix together.

Plate on a bed of lettuce and cucumber slices, and garnish.

Serve with sticky (glutinous) rice and our delicious Jeow Bong

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