

Vegan TVP Larb

Ingredients

- 3 TBSP. [vegan fish sauce](#) (this can also be purchased)
- Around 1 cup of white rice, or 2 TBPS roasted rice powder (if using roasted rice powder, skip step 1)
- A handful of dried red Thai chili peppers, or ¼-1 tsp. of Thai chili powder (if using chili powder, skip step 2)
- 2 cups of vegetable broth
- 2 cups of dehydrated TVP
- 2 TBSP soy sauce
- Fresh mint, about ¼ cup when finely chopped
- Kaffir lime leaves, about 2 TBSP. when finely chopped
- Cilantro, about ¼ cup when finely chopped
- 2 scallions
- 1 stalk of celery
- 2 shallots
- Juice from 1 lime

Steps

1. *Skip this step if using roasted rice powder.* If not, place around 1 cup of rice in a skillet on medium-high heat (no oil), and use a wooden spoon or spatula to constantly stir, not letting any of the rice sit undisturbed for too long. After 3-4 minutes, the rice should change in color to a light caramel shade and will smell strongly like popcorn. Remove from the heat and use a mortar and pestle or food processor to grind the grains into a rough, gritty flour, making sure not to over process. Put in a jar- this will last for a few rounds of larb.

2. *Skip this step if using chili powder.* If not, place a handful of chili peppers in the same dry skillet used to cook the rice. Turn the heat on high, and try not to inhale too deeply- the cooking peppers will create an acrid, burning effect in your lungs. Stirring frequently, allow the peppers to cook until they have all darkened, and some of them are black. Remove from the heat and pulse in the food processor for about 30 seconds.

3. In a large skillet with high sides, heat the vegetable broth to a boil before adding the soy sauce and TVP, mixing well before turning off the heat and covering. Let it sit for around 10 minutes while you prep the rest of the herbs.

4. Roughly mince the kaffir leaves, mint and cilantro. Cut the shallots in half, and then thinly down the length to create half-moons. Slice down the length of the



celery to create strips, then dice down the strips to make small squares.

5. Remove the lid from the TVP and check to see if there is moisture remaining. If there is, turn on the heat and allow it to evaporate. If not, add the celery, shallots, herbs, lime juice, vegan fish sauce, and 2 TBPS roasted rice powder, along with $\frac{1}{4}$ -1 tsp. chili powder (depending on your spice preferences). Taste and adjust the flavors as necessary. Serve slightly warm, room temperature or chilled with vegetables or rice.