



## *Quinoa Nam "Khao" Lao Crispy "Rice" Salad Recipe*

### **The Ingredients:**

- **3 cups of Cooked White Quinoa**
- **3 tablespoon of Red Curry Paste**
- **2 cloves of garlic**
- **1 shallot minced**
- **3-4 kaffir lime leaves or a slice of 1/2 of lime**
- **1 egg**
- **2 tsp of crushed red pepper flakes**
- **1 pinch of salt**
- **1 tablespoon of chopped cilantro**
- **1 tablespoon of chopped green onions**
- **1/2 cup of chopped nitrate/nitrite free turkey ham, ham or Lao Sour Pork Sausage**
- **Chopped Peanuts (Keto) or Cashews (Paleo)**

### **Instructions:**

- 1.) Cook Quinoa according to packaged instructions.
- 2.) Wash and chop herbs-cilantro, green onions. Peel and mince garlic and shallots.
- 3.) Slice kaffir lime leaves or slice a 1/4 of lime.
- 4.) Once Quinoa is cooked and cooled. In a large bowl, add salt, red curry paste, egg, garlic, 1/2 of minced shallot, 1 tsp of crushed red pepper flakes. Squeeze of 1/4 of lime. Combine until well incorporated.
- 5.) Scoop mixture and form into medium sized balls. You can put in fridge after forming and leave for an hour or so to help hold form. But it should be easy to form and stay together without this step.
- 6.) Pre-heat oven, then bake balls for 15-20 minutes at 325°F.
- 7.) Take balls out, allow to cool, in a separate pot add frying oil of choice, once ready, quick fry the balls til crispy on the outside this should take no more than 1 to 2 minutes. Crisp up very quickly.
- 8.) Drain balls on paper towel. Once cooled crush balls add cilantro, green onions and protein of choice. Top with nuts of choice and crushed red pepper flakes. Squeeze of lime. Eat with washed lettuce leaves.

8-10 (1/4 cup) servings and/or 8 medium crispy balls