

Larb-Style Cabbage Salad with Thai Omelet

Serves 4-6 | 20 minutes prep + 10 minutes cook time

This salad takes inspiration and flavor from that Saigon Kitchen salad, but gets more volume and some crunch from Jim's favorite vegetable, green cabbage.

For the Toasted Rice Powder:

2 tablespoons uncooked sticky or jasmine rice

For the omelet:

2 eggs

1 teaspoon fish sauce

Extra virgin olive oil

For the Salad:

¼ head green cabbage, finely chopped or shredded

1 English or 3 Persian cucumbers, chopped into ½ inch pieces

1 carrot, grated

1 handful fresh mint, tender stems and leaves, chopped (about ½ cup chopped herb)

1 handful fresh basil, tender stems and leaves, chopped (about ½ cup chopped herb)

1 bunch cilantro, leaves and stems, chopped

1 small shallot, thinly sliced

3 green onions, thinly sliced

1 teaspoon Burlap and Barrel Silk Chili or similar floral, mild ground red chile

1 teaspoon sugar

2-3 limes, juiced

2 teaspoons fish sauce

Step 1 Put the rice in a dry skillet (the same one you'll use the omelet) over medium-high heat. Stir constantly until the rice is a deep golden brown. Transfer to a mortar and pestle or a spice grinder, grind into a coarse powder, and set aside.

Step 2 In a large mixing bowl combine the cabbage, cucumber, carrot, mint leaves, shallot, cilantro, and scallion. Stir the sugar into the lime juice and fish sauce, then add to the vegetables and toss.

Step 3 Beat the eggs with fish sauce. Use enough oil to generously coat the bottom of a wok or small skillet, and heat over medium-high. Let a drop of egg fall into the oil to test the temperature. If it puffs up instantly, it's ready. Pour the egg mixture in and as the edges begin to firm up, push them inward and tilt the pan to allow the liquid eggs on top to run underneath. Cook until the bottom is golden brown and the top is set enough to flip. Flip the omelet and cook the other side briefly, just until the eggs are done, about 30 seconds.

Step 4 Transfer the omelet to a plate or cutting board and cut or tear it into bite-sized pieces. Add the omelet pieces to the vegetables, sprinkle with the chile flakes and 2 tablespoons of the toasted rice powder. Toss to mix well, then taste and add more lime juice or fish sauce if needed. Serve the salad with sticky rice like Koda Farms Sho Chiko Bai.