

Albacore Tuna Larb

Serves: 2-4

Ingredients

- ½ serrano chili, seeds removed and diced
- ½ oz. package fresh mint, sliced
- 2 green onions, sliced
- ½ bunch fresh cilantro, chopped
- ¼ cup garlic chips (see notes below)
- ¼ cup fried shallots (see notes below)
- 1 can (12 oz.) [Crown Prince Natural Solid White Albacore Tuna in Spring Water](#), drained and flaked
- 3 large red radishes, thinly sliced
- 1 ½ tbs Asian fish sauce
- 1 lime, juiced
- ground black pepper, to taste
- 1 head Little Gem lettuce or butter lettuce, core removed and leaves separated

Notes

Garlic chips can be made by thinly slicing garlic. The easiest way to thinly slice the garlic is using a Japanese mandoline. Soak the thinly sliced garlic in milk for at least 1 hour. Soaking the garlic in milk mellows out the strong garlic flavor. Drain the garlic and place on paper towels to dry them before frying. Place about 1 cup of a neutral flavored oil such as vegetable or soybean oil in a small fry pan over medium heat. The oil should not be hotter than 320°F. Fry the garlic chips in batches and remove them from the oil once they turn a light brown. This is a quick process; don't walk away from the pan. Remove the garlic and drain them on paper towels. Allow them to cool completely before using.

Fried shallots are made in the same manner as garlic chips. There is no need to soak the shallots in milk. Garlic chips and fried shallots can be stored in an airtight container for up to 3 days.



Directions

Combine all ingredients except for lettuce in large mixing bowl. Allow the mixture to sit in the refrigerator for at least one hour before serving. This allows all the flavors to come together.

Spoon mixture into each lettuce leaf. Garnish platter or plate with sliced English cucumbers.