

COTTAGE HOUSE LAHPET THAMIN



INGREDIENTS

CHOPPED LAHPET

RICE
GARLIC
TOMATOES
RED ONION
CHILLI

DRIED SHRIMP OPTIONAL
CHICKEN STOCK

DRESSING

TOASTED SESAME OIL AND LIME JUICE

METHOD

1. COOK YOUR RICE
2. FINELY CHOP GARLIC AND CHILLIS
3. SLICE TOMATOES
4. DICE RED ONION AND RED PEPPER
5. COMBINE ALL OF THE ABOVE WITH SEASONING FRESH LIME AND 40G OF EITHER CHOPPED OR ORIGINAL FERMENTED TEA
6. MIX WELL
7. ENJOY



