

# ASIAN LETTUCE WRAPS

Thanks to Lisa Steren, *BOWA*



## INGREDIENTS

- 16 Boston Bibb butter lettuce leaves or romaine leaves
- 1 pound ground chicken, turkey or lean ground beef
- 1 tablespoon cooking oil
- 1 large onion chopped
- 1/4 cup hoisin sauce
- 2 cloves fresh garlic minced
- 1 tablespoon soy sauce
- 1 tablespoon rice wine vinegar
- 2 teaspoons minced pickled ginger
- 1 dash Sriracha sauce to taste
- 8 ounce can water chestnuts, drained and finely chopped
- 1 bunch green onions chopped
- 2 teaspoons Asian dark sesame oil



## RECIPE NOTE

Substitute 1/3 - 1/2 cup of Soy Vay Hoisin Garlic Marinade instead of the hoisin sauce, soy sauce, rice wine vinegar. Same result, less time and ingredients.



## PREPARATION

1. Rinse whole lettuce leaves and pat dry, being careful to not tear them. Set aside.
2. Heat a large skillet over medium-high heat. Cook and stir ground meat and cooking oil in the hot skillet until browned and crumbly, 5 to 7 minutes. Drain and discard grease; transfer meat to a bowl.
3. Cook and stir onion in the same skillet used for meat until slightly tender, 5 to 10 minutes.
4. Stir hoisin sauce, garlic, soy sauce, vinegar, ginger, and Sriracha sauce into onions.
5. Add water chestnuts, green onions, sesame oil, and cooked meat. Cook and stir until the onions just begin to wilt, about 2 minutes.
6. Arrange lettuce leaves around the outer edge of a large serving platter and pile meat mixture in the center.