



Asian Lettuce Wraps with Turkey

Camine Pappas / Serves 2 - 4 / July 2020

INGREDIENTS:

1 lb ground turkey or chicken
3 T olive oil
8 ounce can of diced water chestnuts,
drained
¼ C chopped white onion
1 ½ T chopped fresh garlic or 2 very large
cloves
1 ½ T grated fresh ginger
1/3 C chopped red pepper
4 T rice wine vinegar
2 T soy sauce
½ t sesame oil
½ C hoisin sauce
3 t Sriracha
¼ t ground cinnamon
1 t kosher salt, ½ t black pepper
1 C chopped fresh cilantro and 3 green
onions thinly sliced for garnish

Use either butter lettuce leaves, romaine, or lettuce leaves of your choice



METHOD:

Add the oil to a large saucepan and bring it to high heat. When oil is searing hot add the turkey and cook until completely done, chopping as you go so the meal is fine. Keeping the pan hot add the onion, water chestnuts, red pepper, garlic, and ginger. Stir to incorporate and lower heat only slightly so it doesn't burn but not so low it stops sizzling or the meat and onion mixture will start to steam get rubbery. Now add the rice wine vinegar and stir to deglaze the pan. Add the rest of the ingredients from soy sauce to salt and pepper. Lower heat slightly and continue to stir and cook until the mixture starts to absorb the moisture from the sauce and vegetables. It will get slightly thick.

To serve spoon a generous amount onto the lettuce. Add cilantro and scallions to your liking. Wrap and enjoy!

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