



## Asian Style Lettuce Wraps

Yields: 4 servings

Prep time: 10 min

Cook time: 15 min

### **Ingredients:**

- 1 pound ground turkey (or chicken)
- 1 tablespoon olive oil
- 1 tablespoon minced garlic
- ½ purple onion (chopped)
- ¼ cup hoisin sauce
- 3 tablespoons soy sauce
- 1 tablespoon rice wine vinegar
- ½ tablespoon grated ginger
- 1 tablespoon Sriracha sauce
- 1 can of water chestnuts (8 ounces - drained and diced)
- 2 green onions (sliced)
- 1 head of leafy lettuce (butter lettuce is best)
- Salted sliced peanuts for topping (optional)

### **TOOLS:**

- [Induction 21 Steel Ceramic Coated Saute Skillet \(3 Qt.\)](#)





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### PROCESS:

1. Heat olive oil in pan over medium heat and add ground turkey. Cook until browned (about 5-7 minutes.) Crumble and drain excess grease.
2. Stir in garlic, onion, hoisin sauce, soy sauce, rice wine vinegar, ginger, and Sriracha sauce. Stir and cook for 5 minutes.
3. Stir in chestnuts and green onions until tender (about 2 minutes)
4. Spoon the mixture into the center of each of the lettuce leaves.
5. Top with peanuts if desired.
6. Plate and serve!

**Enjoy!**