

Turkey Lettuce Wraps

By James Brock

Makes enough filling for 8 large lettuce leaves

INGREDIENTS:

- 2 tablespoons vegetable oil (canola, grape)
- 1.5 pounds ground turkey
- 2 cloves minced garlic
- 2 tablespoons ginger, grated finely
- 1 cup finely diced onion
- .5 cups finely chopped red bell pepper
- 2 teaspoons sriracha
- 2.5 tablespoons honey
- .5 cups hoisin sauce (look in your Asian food section)
- 3 tablespoons soy sauce
- 1 tablespoon rice vinegar (look in your Asian food section)
- 1 8-ounce can water chestnuts, drained and chopped
- 1/3 cup green onions, white and green parts thinly chopped

Chantal Item Needed:

- *Induction 21 Steel® 5 qt. Saute Skillet with Ceramic Coating and Glass Lid*
- Or -
- *Copper Fusion® 11" Saute Skillet with Glass Lid*



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METHOD

Heat oil in a large skillet over medium-high heat. Add turkey, onions, pepper, ginger, and garlic. Cook until lightly browned, then drain. Add honey, hoisin sauce, rice vinegar, and sriracha, then stir well. Bring to a boil and stir for 6-10 minutes. You want a soupy, filling. Fold in water chestnuts and most of the green onions. Season with salt.

To serve, place two pieces of green leaf lettuce on each plate and fill with the meat mixture. Garnish with remaining green onions.

Enjoy!