

Recipe of the Week

July 8, 2019



Asian lettuce wraps

This healthy and delicious plate is great as a family style meal or for entertaining your guests as each person gets to build their own wrap. Ditch your utensils—you won't need them! Simply enjoy this hands-on dinner the traditional way.

Ingredients

- 16 Boston Bibb or butter lettuce leaves
- 1 pound 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 Asian chili pepper sauce, or to taste (optional)
- 1 (8 ounce) can water chestnuts, drained and finely chopped
- 1 bunch green onions, chopped
- 2 teaspoons Asian (dark) sesame oil

Directions

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

Recipe adapted from AllRecipe