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Asian Lettuce Wraps

Serves 4

Ingredients-have your ingredients prepared in advance as suggested in the ingredient list.

1 tablespoon coconut oil, olive oil, or ghee
1 pound ground pork, beef, turkey, or chicken
4 cloves garlic
1-2 tablespoons fresh ginger
1 small onion
½ teaspoon crushed red pepper
¼ cup hoisin sauce
2 tablespoons soy sauce
1 tablespoon rice wine vinegar
1 red pepper
2 scallions
½ cup fresh cilantro
1 cup bean sprouts
Kosher salt and freshly ground black pepper
1 head butter lettuce, iceberg, or romaine
Optional: Sriracha sauce

Equipment for class

Cutting board
Chef's knife, sharpened.
Large sauté pan
Tongs

Asian Lettuce Wraps

Serves 4

1 tablespoon coconut oil, olive oil, or ghee
1 pound ground pork, beef, turkey, or chicken
4 cloves garlic, minced
1-2 tablespoons fresh ginger, minced
1 small onion, diced
½ teaspoon crushed red pepper
¼ cup hoisin sauce
2 tablespoons soy sauce
1 tablespoon rice wine vinegar
1 red pepper, diced
2 scallions, thinly sliced
½ cup fresh cilantro, chopped
1 cup bean sprouts
Kosher salt and freshly ground black pepper, to taste
1 head butter lettuce, iceberg, or romaine
Optional: Sriracha sauce

1. Heat olive oil in a large sauté pan over medium high heat. Add the ground meat and cook until browned, about 3-5 minutes, making sure to crumble the meat as it cooks.
2. Stir in garlic, ginger, onion, crushed red pepper, hoisin sauce, soy sauce, and rice wine vinegar until onions have become soft, about 3-4 minutes.
3. Stir in diced pepper, scallions, cilantro, and bean sprouts, season with salt and pepper, to taste.
4. To serve, spoon several tablespoons of the chicken mixture into the center of a lettuce leaf, taco-style. Serve with Sriracha sauce on the side.

