

Asian Inspired Lettuce Wraps

1-2 Tblsp oil (Canola or vegetable oil is best)
1 lb ground pork
2 cloves garlic, minced
1 Tblsp ginger, minced
3 scallions, finely chopped or thinly sliced
1/2 C cabbage, shredded
1/4 C carrots, shredded or grated
4 oz water chestnuts, finely chopped or minced
2 Tblsp soy sauce
3 Tblsp Hoisin sauce
2 Tblsp rice vinegar
1 tsp sesame oil
1 tsp cornstarch (optional)
1 head Bibb or butter lettuce, leaves separated

1. Heat the oil in a large skillet over medium-high heat. Sauté the garlic, ginger, and scallions briefly before adding the pork, and cooking until done. Crumble the meat as you stir.
2. As the meat is finishing up, add the cabbage and carrots and continue to cook until cabbage is cooked down. Add the water chestnuts.
3. Add the soy sauce, Hoisin sauce, rice vinegar, and sesame oil. Continue to cook and stir for a few minutes. If a thicker sauce is desired, add the optional cornstarch with the sauces and cook until thickened.
4. Serve the filling on the separated leaves and fold or roll as you eat.

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