



Asian Lettuce Wraps



Prep
20 m

Cook
15 m

Ready In
35 m

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**Onions Green
(Scallions)/Spring**
5 ct For \$5.00 -
Expires in 4 days

Recipe By: Rachel Castro

"Delicious and bursting with flavor, Asian lettuce wraps are a great idea for entertaining or a family style meal. Each person can build their own fresh, delicious wrap. Just be sure to have plates or napkins available since the mixture can sometimes drip a little. To serve, allow each person to spoon a portion of the meat into a lettuce leaf. Wrap the lettuce around the meat like a burrito and enjoy!"

Ingredients

- | | |
|---|---|
| 16 Boston Bibb or butter lettuce leaves | 1 tablespoon rice wine vinegar |
| 1 pound lean ground beef | 2 teaspoons minced pickled ginger |
| 1 tablespoon cooking oil | 1 dash Asian chile pepper sauce, or to taste (optional) |
| 1 large onion, chopped | 1 (8 ounce) can water chestnuts, drained and finely chopped |
| 1/4 cup hoisin sauce | 1 bunch green onions, chopped |
| 2 cloves fresh garlic, minced | 2 teaspoons Asian (dark) sesame oil |
| 1 tablespoon soy sauce | |

Directions

- 1 Rinse whole lettuce leaves and pat dry, being careful not 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 chile 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.

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