

Spicy Asian Lettuce Wraps

Ingredients:

- 2 Tbsp hoisin sauce
- 1 Tbsp sriracha chili sauce
- 1 Tbsp low sodium soy sauce
- 1 Tbsp sesame oil (or vegetable oil)
- 1 Tbsp ginger root, grated
- 1 lb uncooked ground turkey (or pork or chicken)
 - 1 small container of white mushrooms
 - 1 bell pepper
 - ½ cucumber peeled and seeded (diced)
- 12 leaves of butter lettuce (or bibb lettuce)

Directions:

1. In a small bowl mix the hoisin, sriracha and soy sauces - set aside.
2. Using a food processor chop the mushrooms, bell pepper, and cucumber - put in a bowl and set aside.
3. Place the sesame oil in a skillet until hot, add grated ginger until fragrant.
4. Add ground turkey (or pork/chicken) and cook until brown.
5. Add the vegetables to the turkey in the skillet until combined (about 1 to 2 mins), then add in the sauce until it's all good and mixed in.
6. Put turkey mixture in a bowl and serve in butter lettuce leaves, top with sriracha or hoisin and enjoy!

