

Turkey Lettuce Wraps with Shiitake Mushrooms

Savannah · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

4

Description

This dish is very versatile Try serving the filling on flour tortillas with hoisin sauce for a moo shoo type dish or use it to top brown rice and veggies for rice bowls

Ingredients

- - 2 cups water - 2 ounces mai fun (angel hair) rice noodles - 1 teaspoon vegetable oil - 4 shiitake mushrooms
- sliced - 2 teaspoons vegetable oil - 1 (16 ounce) package ground turkey - 6 green onions
- chopped - ¼ cup chopped water chestnuts - 4 teaspoons finely minced fresh ginger root - 2 teaspoons minced garlic - 3 tablespoons soy sauce - 2 tablespoons brown sugar - 1 tablespoon rice vinegar - 1 teaspoon sesame oil - 1 teaspoon finely grated orange zest - 12 leaves green leaf lettuce - ½ cup bean sprouts - 1 carrot
- grated - ½ cup salted peanuts - ½ cup chopped fresh cilantro - ½ cup sweet chili sauce

Instructions

1. Bring 2 cups of water to a boil in a small saucepan. Turn off heat; stir in rice noodles. Cover
2. and allow noodles to soak until soft
3. 5 to 7 minutes. Rinse with cold water. Drain well. Heat 1 teaspoon of the oil in a large skillet over medium-high heat. Cook the mushrooms in the hot oil until they are browned and softened
4. about 2 minutes. Remove the mushrooms from the pan. Reserve. Heat the remaining 2 teaspoons of oil in the pan. Cook and stir the turkey in the oil until it is no longer pink
5. 5 to 7 minutes. Stir in the green onions
6. water chestnuts
7. ginger
8. and garlic; continue to cook for 1 minute. Mix in the reserved mushrooms
9. soy sauce
10. and brown sugar. Simmer briefly to combine the flavors. Take the pan off the heat; stir in the rice vinegar
11. sesame oil
12. and orange zest. To assemble lettuce wraps
13. place a bit of turkey filling on each lettuce leaf. Top each with cooked noodles
14. and a sprinkle of bean sprouts
15. carrots
16. peanuts
17. and cilantro. Serve with sweet chili sauce for dipping. Cook's Note Try ground chicken
18. pork
19. or beef in place of the turkey. They all taste wonderful in this dish.