

Asian Lettuce Wraps

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

These lettuce wraps are bursting with Asian flavors delicious and a great idea for entertaining or a familystyle meal To serve allow each person to spoon a portion of the beef mixture into a lettuce leaf Wrap the lettuce around the beef like a burrito and enjoy

Ingredients

- - 16 Boston Bibb or butter lettuce leaves - 1 pound lean ground beef - 1 tablespoon cooking oil - 1 large onion
- chopped - ¼ cup hoisin sauce - 2 cloves fresh garlic
- minced - 1 tablespoon soy sauce - 1 tablespoon rice wine vinegar - 2 teaspoons minced pickled ginger - 1 dash Asian chile pepper sauce
- or to taste (Optional) - 1 (8 ounce) can water chestnuts
- drained and finely chopped - 1 bunch green onions
- chopped - 2 teaspoons Asian (dark) sesame oil

Instructions

1. Rinse whole lettuce leaves and pat dry
2. being careful not to tear them; set aside. Heat oil in a large skillet over medium-high heat. Add beef; cook and stir until browned and crumbly
3. 5 to 7 minutes. Drain and discard grease; transfer beef to a bowl. Add onion to the same skillet; cook and stir until just tender
4. 5 to 7 minutes. Stir in hoisin sauce
5. garlic
6. soy sauce
7. vinegar
8. ginger
9. and chile pepper sauce until well combined. Add water chestnuts
10. green onions
11. sesame oil
12. and cooked beef; cook and stir until the onions just begin to wilt
13. about 2 minutes. Arrange lettuce leaves around the outer edge of a large serving platter; spoon beef mixture in the center. Chef'd Recipe Tip Serve on small plates or have napkins available since the mixture can sometimes drip a little.