

Asian Lettuce Wraps

This healthy and tasty recipe will be loved by you friends and family. And you can brag that you grew the lettuce yourself!

Ingredients

- 16 lettuce leaves
- 1 pound lean ground beef
- 1 tablespoon cooking oil
- 1 large onion, chopped
- 1/4 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, chopped2 teaspoons
- Asian (dark) sesame oil

Instructions

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.