



Delicious Recipes

*Powered by
Natural Gas*

Asian-Inspired Lettuce Wraps

INGREDIENTS

4 tbsp cup vegetable oil
1 cup rice noodles
1 head butter lettuce
1 tbsp olive oil
1 lb ground beef
2 cloves garlic, minced
1 tbsp freshly grated ginger
2 green onions, thinly sliced
¼ cup shiitake mushrooms, diced
1 (8-ounce) can whole water chestnuts,
drained and diced

FOR THE UMAMI SAUCE

2 tbsp oyster sauce
2 tbsp light soy sauce
1 tbsp sugar
1 tbsp rice vinegar

FOR THE DRESSING

¼ cup mayonnaise
1 tbsp light soy sauce
1 tbsp rice vinegar
2 tbsp chili garlic sauce
2 tbsp yellow mustard

DIRECTIONS

1. In a small bowl add your rice vinegar, oyster sauce, dark soy sauce and sugar. Mix until combined
2. In a separate serving bowl, add your mayonnaise, soy sauce, rice vinegar, chili garlic sauce and mustard. Mix to combine and set aside.
3. In a large frying pan on high heat, add oil followed by your rice noodles. Once puffed up carefully remove from pan and set to dry on a drying rack.
4. In the same pan, add your chopped garlic, ginger and green onions and stir. Once tender, add your ground chicken, season with salt and pepper. Break into bits. Once almost cooked, add your chestnuts and mushrooms. Cook until tender.
5. Pour your umami sauce and stir until golden brown and absorbed. Once ready, begin to serve.
6. Begin layering your wrap with butter lettuce, noodles and minced meat, drizzle with dressing and enjoy!