



Asian Lettuce Wraps

Ingredients

- 16 Boston Bibb or butter lettuce leaves
- 1 pound lean ground beef
- 1 tablespoon cooking oil
- 1 large onion, chopped
- $\frac{1}{4}$ 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 chili pepper sauce (optional, adjust to taste)
- 1 (8-ounce) can water chestnuts, drained and finely chopped
- 1 bunch green onions, chopped
- 2 teaspoons Asian (dark) sesame oil

Instructions

1. Prepare the Lettuce:

Rinse the lettuce leaves gently and pat dry, taking care not to tear them. Set aside.

2. Cook the Beef:

Heat the cooking oil in a large skillet over medium-high heat. Add the ground beef and cook, stirring frequently, until browned and crumbly, about 5 to 7 minutes. Drain any excess grease, then transfer the beef to a bowl.

3. Cook the Onions:

In the same skillet, add the chopped onion and cook, stirring occasionally, until tender, about 5 to 7 minutes.

4. Combine Flavors:

Stir in hoisin sauce, garlic, soy sauce, rice wine vinegar, pickled ginger, and chili pepper sauce (if using) until well mixed.

5. Add Remaining Ingredients:

Add the chopped water chestnuts, green onions, sesame oil, and the cooked beef back into the skillet. Cook and stir until the green onions just begin to wilt, about 2 minutes.

6. Serve:

Arrange the lettuce leaves around the edge of a large serving platter. Spoon the beef mixture into the center for guests to fill their own wraps.