



Century
Federal Credit Union

Recipes for Success

Asian Lettuce Wraps

Jen, Marketing Director

Ingredients

- 2 Tbsp. olive oil
- 1lb ground turkey or chicken
- 1 medium onion, diced
- 2 carrots, diced
- 2 stalks celery, diced
- 1/2 cup mushrooms, diced
- 1/4 cup water chestnuts, diced
- 1 cup cabbage, diced
- 1/2 cup hoisin sauce
- 1 Tbsp. garlic powder
- 1 Tbsp. sugar
- Salt & pepper to taste
- 1/4 cup green onions, diced
- Romaine or Bibb lettuce leaves



Directions

1. In a large pan over medium heat, add oil. Once heated add the ground meat and start to break up and cook through.
2. As the meat starts to cook through add in diced onions, carrots, celery and mushrooms and cook until tender. Drain any excess liquid.
3. Add in cabbage and water chestnuts and heat until cooked down. Then add in hoisin sauce, garlic powder, sugar, salt and pepper. Continue stirring together until heated through.
4. Serve over lettuce leaves and top with green onions.