

# Quick Thai Lettuce Wraps

## Serves Two

### Cooking Instructions

1. Heat olive oil over medium heat and chop bell peppers into bite size pieces. Add to pan and cook about 3 minutes. Add chopped garlic and ginger and cook 1 minute. Add raw ground turkey. Stir frequently until all meat is brown about 6 minutes. Add salt and pepper to taste.
2. Wash and gently dry lettuce. Break off each lettuce leaf and place on plates.
3. Squeeze lime from 2 limes into a small bowl. Add soy sauce or fish sauce, brown sugar, and ½ cup chopped cilantro. Mix and pour over turkey mixture. Stir to combine. Slice remaining lime into wedges.
4. Place a couple spoonfuls of turkey mixture into lettuce. Top with shredded carrots, chopped peanuts, cilantro, lime wedge, and some siracha sauce. Makes 4-6 wraps (8-10 with smaller leaves).

### Recipe

- 1 tablespoon olive oil
- 3 gloves of garlic chopped
- 1 lbs ground turkey (1 package)
- 3 limes
- 1 bunch cilantro
- Butter lettuce or Romaine lettuce
- ½ cup shredded carrots
- 2 bell peppers (red, orange, or yellow)
- 1 tablespoon soy sauce or fish sauce
- 1 teaspoon grated ginger (or powdered ginger)
- Salt and pepper
- 1 teaspoon brown sugar
- ¼ cup peanuts chopped
- 1-2 tablespoons Siracha for topping

### Grocery List (add optional toppings to list as desired)

#### Produce

- Garlic
- Ginger
- Butter or Romaine lettuce
- Shredded carrots
- 2 bell peppers
- Cilantro
- 3 limes

#### Pantry Items

- Olive oil
- Salt/pepper
- Siracha
- Brown sugar
- Peanuts
- Soy sauce or fish sauce

#### Meat

- 1 1 lbs package ground turkey