

Spicy Turkey Lettuce Wraps

Cooking Instructions

1. In a medium bowl, combine ground turkey, green onion, garlic, and ginger. Set aside.
2. Heat 1 tablespoon olive oil in a large skillet over medium-high heat. Cook turkey mixture until it's brown and crumbly.
3. While the turkey is cooking, combine the lime juice, soy sauce, brown sugar, and Sriracha sauce. Set aside.
4. Place the diced cucumber, bell pepper, carrot, cilantro, and cashews in a large bowl. When the turkey is done cooking, add it to the vegetable mixture. Drizzle with the sauce and toss to combine. Serve immediately in leaves of lettuce.

Recipe

- 20 ounces extra-lean (99% lean) ground turkey
- ¼ cup chopped green onion
- 6 cloves garlic, minced
- 1 tablespoon minced fresh ginger
- 1 tablespoon extra-virgin olive oil
- 4 tablespoons freshly squeezed lime juice
- 1 tablespoon soy sauce
- 1 tablespoon brown sugar
- Sriracha sauce, to taste (start with ½ teaspoon and adjust from there)
- 1 ½ cups seeded and diced cucumber
- 1 medium red bell pepper, seeded and chopped
- ½ cup shredded carrot
- ¼ cup chopped cilantro
- ¼ cup chopped cashews
- 16 lettuce leaves (Boston Bibb, butter lettuce, or trimmed iceberg lettuce)

Grocery List

- Extra-lean ground turkey (99% lean)
- Green onion
- Garlic cloves
- Fresh ginger
- Extra-virgin olive oil
- Limes
- Soy sauce
- Brown sugar
- Sriracha sauce
- Cucumber
- Red bell pepper
- Shredded carrot
- Cilantro
- Lettuce (Boston Bibb, butter, or iceberg)

Source:

[400 Calories Or Less With Our Best Bites](#) cookbook by Sara Wells and Kate Jones