

Asian Style Lettuce Wraps

paired with Riesling

The Ingredients

- 1 lb ground turkey
- ½ yellow or sweet onion
- ½ red bell pepper
- 1 stalk of celery
- 1 large carrot, peeled
- 1 cup chopped green cabbage
- 1 tbs grated fresh ginger
- 2 green onions, chopped greens and whites
- 2 tbs cilantro leaves
- ¼ cup sesame oil
- 2 tbs (or more to taste) hoisin
- ¼ cup soy sauce
- 1 tbs grated fresh ginger
- 2 tbs sesame seeds
- 1 small can of water chestnuts
- 1 head of bibb lettuce (or iceberg)

The Steps

1. Heat 1 tbsp of the sesame oil in a large skillet over medium high heat. Once hot, add the ground turkey. Using a wooden spoon or spatula break turkey up and let cook until almost all the way browned
2. While turkey is cooking chop your onion, bell pepper, celery & carrot all in cubes roughly ¼ inch
3. Once turkey is almost cooked, add soy sauce & chopped vegetables. Sauté together until veggies are tender
4. Add remaining sesame oil, ginger, & hoisin. Let cook for 2-4 minutes until flavors are combined
5. Add the cabbage and cook until tender. Taste and add more hoisin as needed.
6. Add water chestnuts, green onions & cilantro. Stir to combine
7. Peel apart your lettuce and scoop mixture into lettuce cups. Enjoy this healthy alternative to dumplings! *You can also use this mixture to make egg rolls or dumplings*
8. Enjoy with a Topsy Canyon Riesling or off-dry white!

