

Thai Turkey Lettuce Wraps

Serves 12

Ingredients

- 1 1/4 lb ground turkey
- 1/4 c chopped green onions (4 medium)
- 3 T chopped fresh cilantro
- 1 T chopped fresh mint
- 2 T fresh lime juice
- 2 T fish sauce
- 3 T crunchy peanut butter
- 2 tsp. Sriracha
- 1/2 tsp. sugar
- 1/2 tsp. crushed red pepper flakes
- 1 c shredded carrots
- 12 medium Bibb lettuce leaves, rinsed, patted dry with paper towel

Instructions

1. In 10-inch nonstick skillet, cook turkey over medium-high heat, stirring frequently, until thoroughly cooked; drain and return to skillet. Stir in green onions, cilantro, mint, lime juice, fish sauce, peanut butter, Sriracha, sugar and red pepper flakes. Cook 3 to 4 minutes longer or until hot.
2. To serve, spoon 2 heaping tablespoons turkey mixture and 2 tablespoons carrots onto each lettuce leaf; wrap around filling. Serve warm.

Class recipes can be found at www.evergreenhealth.com/recipes