

Beef in Lettuce Wraps

Nutrition Facts:	
Yield	4 servings
Calories	201
Fat	6 g
Sodium	619 mg

Code
\$ Q



Ingredients Needed:

3 tablespoons hoisin sauce
2 tablespoons wine vinegar
1 tablespoon soy sauce
1 teaspoon toasted sesame oil
1/2 teaspoon ground ginger
1 pound lean ground beef
4 scallions, chopped
2 carrots, shredded
1 clove garlic, minced
12 Bibb or Boston lettuce leaves

Recipe Directions:

- In a small bowl, whisk together the hoisin sauce, vinegar, soy sauce, oil, and ginger.
- In a nonstick skillet over medium heat, cook the beef until browned, about 5 minutes.
- Add the scallions, carrots, and garlic, and cook until tender, about 3 minutes.
- Stir the hoisin mixture and cook until it thickens and flavors are blended, 3 minutes.
- Place 3 lettuce leaves on each of 4 plates and fill with the beef mixture.

