

CUCUMBER RELISH LETTUCE WRAPS

Recipe created by Laura Ashley Johnson



20 min

10 min PREP 10 min COOKING



4



easy

For the lettuce wraps:

 $\textbf{1 dry pint} \; \mathsf{Pure \; Flavor}^{\circledcirc} \; \mathsf{Uno \; Bites}^{\intercal \mathsf{M}} \; \mathsf{Nano \; Cucumbers}, \, \mathsf{diced \; and \; divided}$

1 Pure Flavor® Red Sweet Bell Pepper, diced

1 head Romaine lettuce

1 lb ground turkey

½ cup carrots, diced

√₂ cup green onions, sliced and divided

1 tbsp sesame oil

1/2 tbsp corn starch

For the sauce:

1 clove garlic, minced

1/4 cup rice wine vinegar

2 tbsp soy sauce

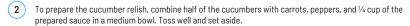
1 tbsp sesame oil

1 tbsp honey

1tsp fresh ginger, mined

1/2 tsp crushed red pepper flakes

1 In a small bowl, whisk together sauce ingredients.



(3) In a skillet, heat sesame oil on medium-high heat. Add ground turkey & half of the green onions. Cook for 8 minutes or until turkey is cooked through.

Whisk cornstarch into the remaining sauce and pour over the cooked turkey. Simmer for 2 minutes until sauce has thickened.

5 To serve, fill lettuce leaves with desired amount of turkey, relish, and garnish with remaining green onions & diced cucumber.