

RECIPE | CUCUMBERS



CUCUMBER RELISH LETTUCE WRAPS

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Recipe created by *Laura Ashley Johnson*



20 min

10 min
PREP

10 min
COOKING



4



easy

INGREDIENTS

For the lettuce wraps:

- 1 dry pint** Pure Flavor® Uno Bites™ Nano Cucumbers, diced and divided
- 1** Pure Flavor® Red Sweet Bell Pepper, diced
- 1** head Romaine lettuce
- 1 lb** ground turkey
- ½ cup** carrots, diced
- ½ cup** green onions, sliced and divided
- 1 tbsp** sesame oil
- ½ tbsp** corn starch

For the sauce:

- 1** clove garlic, minced
- ¼ cup** rice wine vinegar
- 2 tbsp** soy sauce
- 1 tbsp** sesame oil
- 1 tbsp** honey
- 1 tsp** fresh ginger, minced
- ½ tsp** crushed red pepper flakes

DIRECTIONS

- 1** In a small bowl, whisk together sauce ingredients.
- 2** To prepare the cucumber relish, combine half of the cucumbers with carrots, peppers, and ¼ cup of the prepared sauce in a medium bowl. Toss well and set aside.
- 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.
- 4** 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.