



RECIPE | CUCUMBERS

CUCUMBER RELISH LETTUCE WRAPS



20 min

10 min
PREP.

10 min
COOKING



4



easy

INGREDIENTS

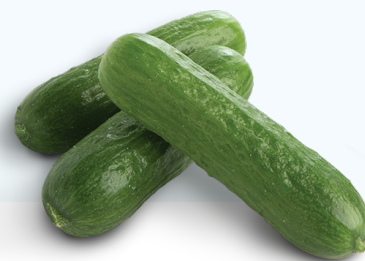
Recipe created by *Laura Ashley Johnson*

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.

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