

LETTUCE WRAPS

Adapted from epicurious.com

INGREDIENTS

1 cup rice, raw
2 Tablespoons light soy sauce
1 Tablespoon hoisin sauce
2 Tablespoons clear rice vinegar
1/2 teaspoon salt
1/2 teaspoon sugar
3 Tablespoons vegetable oil
2 cloves garlic, minced
2 teaspoons fresh ginger, minced
1/3 cup red onion, diced
1 pepper, diced
1 cup mushrooms, chopped
1/2 cup water chestnuts, minced
8 to 10 inner leaves iceberg lettuce, edges trimmed and chilled
handful of fresh cilantro leaves, coarsely chopped
handful of fresh parsley leaves, coarsely chopped
handful of fresh chives leaves, coarsely chopped

METHOD

Cook rice and set aside.

Combine the soy sauce, hoisin sauce, rice vinegar, salt, and sugar in a small bowl and mix together until the sugar dissolves.

Heat 1 tablespoon of the oil in a wok or large skillet over high heat. Stir-fry the garlic and ginger for 10 seconds. Add the onion, pepper, mushrooms, and water chestnuts and stir-fry for 3 minutes.

Add cooked rice into wok. Lower the heat, and stir in the sauce mixture. Stir for 1-2 minutes, or until the sauce is heated.

Spoon the filling in equal amounts into the lettuce cups. Top each lettuce cup with cilantro, parsley, and chives. Serve warm.