

Berkshire Pork Asian Lettuce Wraps

Rice

1. In a saucepan combine the water and rice (4 cups of water if you have 4 serving kit, 2 cups of water if you have a 2 serving kit). Bring to a boil, cover, and reduce heat to a simmer. Simmer for 20 minutes, until water is absorbed.

While rice is cooking, start your Asian Pork.

Asian Pork

1. Chop 1 clove of garlic very fine (save the other cloves for your chicken recipe).
2. Take out 3 green onions and slice them thinly.
3. Heat a small amount of oil in a wok or skillet over medium-high heat. Add the pork, 3 greens onions that are thinly sliced and 1 clove of garlic that you have chopped very fine. Brown for about 7 minutes. Add the sauce from the container. Stir frequently until heated through. Remove from heat.

Sauce Ingredients: Hoisin Sauce, Soy Sauce, Chili Paste, Sesame Oil (Gluten Free for Gluten Free Meal Kits)

Butter Lettuce

1. The Butter Lettuce is right from the farm and it is organic. It will need to be washed really well because we get direct deliveries. Separate the leaves and wash them all really well. Then dry the leaves. You can use a salad spinner too.

Plate

To serve: spoon a small amount of rice into each lettuce leaf, top with a good amount of the pork stir-fry mixture. You can slice some more green onions and add a small amount to each wrap if you want. Then wrap the lettuce around the filling. Enjoy!!!