

Berkshire Pork Asian Lettuce Wraps

Rice

1. In a saucepan combine 2 cups of water and rice. 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 your garlic very fine.
2. Take out and slice your green onions them thinly.
3. Use a cheese grater to grate the carrot or carrots that you have.
4. Heat a small amount of oil in a wok or skillet over medium-high heat. Add the pork, greens onions that are thinly sliced and garlic that you have chopped very fine. Brown for about 7 minutes. Add the grated carrot and hoisin sauce. Stir frequently until heated through. Remove from heat.

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

Butter Lettuce

1. The Butter Lettuce will need to be washed really well. 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!!!