

## **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.
2. Thinly slice 1 or 2 green onions.
3. Use a cheese grater and grate the carrots.
4. Heat a small amount of oil in a wok or skillet over medium-high heat. Add the pork, green onions that are thinly sliced and 1 clove of garlic that you have chopped very fine. Brown for about 7 minutes. Add the grated carrot and sauce in container A. Stir frequently until heated through. Remove from heat.

Container C Ingredients: Hoisin Sauce, Soy Sauce, Chili Paste, Sesame Oil (Gluten Free for Gluten free meals).

### **Butter Lettuce**

1. **Cut off the roots and wash and dry the lettuce leaves.**

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 once more green onion and add a small amount to each wrap if you want. Then wrap the lettuce around the filling. Enjoy!!!