

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 the garlic very fine.
2. Slice the green onions 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 the garlic that you have chopped very fine. Brown for about 7 minutes. Add the grated carrot and sauce in the container (container B). 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. **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!!!