

## DEB'S LETTUCE WRAPS

### Lee Kum Kee Sauce for Lettuce Wrap (Panda Brand)

#### Ingredients

- 1 lb ground chicken or ground pork
- 9 oz can water chestnuts, drained and chopped
- 4 green onions, chopped
- ¼ cup roasted peanuts, chopped (divided)
- 1 4 oz carrot, sliced
- 1 head iceberg lettuce, separated into rounds
- 2 tbsp cooking oil
- 1 pouch Lee Kum Kee Sauce for Lettuce Wrap

#### Directions

1. Heat oil over high heat in a large frying pan or wok
2. Add chicken or pork, and ssir-fry for 3 minutes or until browned. Add all vegetables, ½ or the peanuts and water chestnuts. Stir fry for an additional 2 minutes.
3. Add ¾ pouch of Sauce, bring to a simmer, and add green onions and the remaining peanuts. Scoop the mixture into a lettuce round. Drizzle the remaining sauce on top.

