



## Pork Lettuce Wraps

Pork Lettuce Wraps are a quick, delicious dinner for any day of the week. Ground pork slowly simmered with cashews, chilis, and rich, tangy Asian spices piled high on a cup of crisp lettuce, healthy never tasted so good!

Serves 4-6

### INGREDIENTS

1 lb. **Pine Street Market Ground Heritage Pork**  
2 cups Mushrooms, chopped  
1 Medium Onion, minced  
1 tbsp Roasted Peanut Oil or Canola Oil  
Kosher Salt & Black Pepper  
½ cup Cashews, salted & roasted  
2 Garlic Cloves, sliced thin  
1 tbsp Ginger, minced  
1 tbsp Thai Sweet Chili Sauce  
1 tbsp Fish Sauce  
1 tsp Sesame Oil  
1 tbsp Oyster Sauce  
2 tbsp Cilantro, roughly chopped  
15 – 20 Lettuce Leaves, around 3 inches long (Romaine or a “cup size” lettuce you prefer)  
Siracha Hot Sauce, to taste

#### Optional Garnish:

1 Lime, cut into wedges  
½ Cucumber, peeled, seeded, and diced  
½ Red Onion, diced and soaked in cold water for 30 minutes

### PREPARATION

- Heat a large skillet over medium-high heat. Add peanut oil and then add pork, mushrooms, and onion. Cook for 5 minutes using a spatula to break up the chunks of pork. Add cashews, sweet chili sauce, fish sauce, sesame oil, oyster sauce and bring to a simmer.
- Reduce the heat to medium and cook for 10 minutes, or until the pork is fully cooked and crumbly. The mixture should moist but not soupy; add a splash of water if necessary. Taste for seasoning.
- Pour the pork mixture into a large serving bowl and garnish with cilantro.
- Rinse the lettuce cups in cool water and pat dry. Arrange the lettuce on a large platter, optional garnishes on the side, and pork in a bowl. Build your own lettuce cups, top with a drizzle of Siracha, and enjoy!