

Asian Pork Lettuce Wraps

by Carole Carter
From My Carolina Home

Ingredients

16 oz ground pork
1/4 cup chopped onion
2 tablespoons diced carrot
1 8 oz bottle oyster sauce
1 medium apple, peeled and diced
8 lettuce leaves (Boston lettuce used in recipe)
1/4 cup green onion, chopped

Directions

In a medium size skillet over medium high heat, cook ground pork with onions and diced carrot, crumbling pork until no longer pink. Drain, and return to skillet. Add oyster sauce and simmer five minutes. Remove from heat. Add diced apple and mix.

To serve, spoon into lettuce leaves. Top with green onions.

Serves 4 (2 wraps per serving)

Note - adding the apple at the end allows it to still have some crunchy texture. Water chestnuts could be substituted, but I like the sweetness the apple adds.

