

# Asian Lettuce Boats

## **INGREDIENTS:**

- Lettuce (leaf lettuce or romaine hearts)
- Ground pork or ground beef
- Carrots, diced small
- Scallions, sliced (or substitute diced onion or onion powder)
- Cashews, chopped
- Minced garlic
- Minced ginger
- Soy sauce
- Sesame oil
- Brown sugar
- Cooked white rice

## **DIRECTIONS:**

Cook white rice. Brown ground pork or beef in a skillet. Add scallions/onions and carrots. Saute until carrots get more soft. Add cashews. Add garlic, ginger, soy sauce, sesame oil, and brown sugar to taste. Continue to cook until flavors are melded and carrots and cashews are soft. Meanwhile, wash and ready lettuce leaves. Stir rice into the skillet mixture at the end. Serve meat mixture in lettuce "boats." Enjoy!