



Beef Lettuce Wrap



Ingredients:

12 leaves lettuce	2 garlic cloves
1 tbsp vegetable oil	1 tbsp soy sauce
1 red pepper, diced	1/4 cup hoisin
1 carrot shredded	2 tbsp chili sauce
1 yellow onion diced	1 tsp ginger
1 lb ground Beef	1 tbsp rice wine vinegar
1/4 tsp each salt and pepper	1/2 tbsp honey



1. Heat oil over high heat. Add red pepper, carrots and onion, and cook for 3 minutes.
2. Add ground beef, cook for 5 minutes, drain grease and continue cooking on medium. Season with salt and pepper.
3. Stir in garlic, soy sauce, hoisin, chilli sauce, ginger, rice wine vinegar, and honey. Cook until sauce has thickened.
4. Spoon mixture into lettuce leaves, and enjoy.

