



Asian Lettuce Cups

- 1 can Vege-Burger or Diced Chik or Fried Chik'n, cut into small pieces
- ½ cup onion, minced
- 1 tablespoon fresh ginger, minced
- 2 cloves garlic, minced
- 3 tablespoons peanut butter
- 1 tablespoons low sodium soy sauce or Braggs Liquid Aminos
- ¼ cup hoisin sauce
- 1 tablespoon rice wine vinegar
- 1 can (8 ounce) water chestnuts, diced
- 3-6 green onions, thinly sliced
- 1 head Butter or Bibb lettuce
- Optional:
 - ½ cup carrot and ½ cup cabbage, shredded

Directions: Heat olive oil in a medium skillet and brown the Vege-Burger, Fried Chik'n or Diced Chik. Add the onion, ginger, garlic and carrots and cabbage if using. Sauté for 2-3 minutes until onion is soft. In a bowl, whisk the peanut butter, soy sauce, hoisin sauce, and rice wine vinegar until combined. Add to mixture in skillet coating all pieces with sauce. Stir in water chestnuts and green onions. Serve by placing a spoonful in the center of each lettuce leaf. Tastes great as is or served with your favorite dipping sauce.

Submitted by Alyn S. of South Dakota