



Guajillo Pork Lettuce Wraps

INGREDIENTS:

SERVES 2

- 1 1/2 oz. Water Chestnuts
- 2 Green Onions
- 1 Head of Butter Lettuce
- 1/4 oz. Cilantro
- 12 oz. Ground Pork
- 2 fl. oz. Hoisin Sauce
- 1 tsp. Cumin
- 3 Each Dried Guajillo Chili
- 1 tsp. Garlic
- 4 oz. Slaw Mix
- 1 1/2 fl. oz. Asian Sesame Dressing
- Lime to Garnish

DIRECTIONS:

1. Drain and coarsely chop water chestnuts. Trim and thinly slice green onions on an angle, keeping white and green portions separate. Separate leaves of lettuce for cups. Slight browning on the outer leaves is normal and edible, but you may trim outer leaves if desired. Stem cilantro.
2. Place a medium non-stick pan with 2 tsp. olive oil over medium-high heat. Add ground pork to hot pan and cook, breaking up with a spoon, until no pink remains, 8-10 minutes. Drain meat in wire-mesh strainer, using bowl to collect excess fat. Return cooked meat to pan.
3. Boil dried guajillo chili for 5 minutes in 4 cups of water.
4. Combine in blender hoisin sauce, cumin, blanched guajillo chili, white portions of green onions (reserve remaining for sauce), and garlic.
5. Add blended ingredients to pan with water chestnuts. Heat until simmer and serve.
6. Place a lettuce cup on work surface (or layer two leaves for extra crunch). Fill with a few spoonfuls of pork mixture. Top with slaw mix. Repeat for each lettuce cup.
7. Combine Asian sesame dressing and green portions of green onions in a mixing bowl. Garnish with remaining cilantro leaves and lime wedges.
Buen provecho!

