

# Chinese Lettuce Cups with Minced Meat Stir Fry

Yield: 4 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/minced-pigeon-recipe-chinese>

## Ingredients:

- 1 ounce dried mushrooms shiitake or porcini
- 1 pound dove breasts or other meat, diced small
- 1 tablespoon Shaoxing wine or sherry
- 1 teaspoon corn potato or tapioca starch
- 2 tablespoons peanut oil
- 4 cloves garlic sliced
- 6 Thai chiles sliced thin, depending on your heat tolerance
- 1 1/2 cups jicama diced, or water chestnuts
- 1 cup carrot diced
- salt
- white pepper
- 4 scallions sliced thin
- 1 tablespoon sesame oil
- bibb lettuce leaves or Boston
- hoisin sauce to taste

## Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 19 grams
3. Cholesterol: 130 milligrams
4. Fat: 25 grams
5. Fiber: 5 grams
6. Protein: 30 grams
7. SaturatedFat: 6 grams
8. Sodium: 360 milligrams
9. Sugar: 4 grams

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