

Turkey Lettuce Wraps with Southeast Asian Flavors

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/turkey-recipe-for-thanksgiving-asian>

Ingredients:

- 1 tablespoon vegetable oil
- 1 tablespoon toasted sesame oil
- 1/2 cup sliced green onions thinly
- 1 1/2 tablespoons fresh ginger grated
- 2 garlic cloves minced
- 1/2 teaspoon red pepper flakes
- 1 1/4 pounds turkey ground dark-meat
- 3 tablespoons soy sauce
- 1 tablespoon rice vinegar
- 16 butter lettuce leaves from 2 small heads
- fresh basil leaves for garnish, optional
- hoisin sauce for serving, optional

Nutrition:

1. Calories: 400 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 95 milligrams
4. Fat: 18 grams
5. Fiber: 7 grams
6. Protein: 36 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 880 milligrams
9. Sugar: 8 grams

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