A drawing of a person

Description automatically generated

**Turkey Lettuce Cups – yields 6 servings** Recipe developed by Chef Roc®

6 strips of bacon cooked crisp and crumbled

6 cloves minced garlic

1 tablespoon minced ginger

½ cup sliced carrots

½ cup sliced mushrooms

½ cup sliced onions

3 cups of diced leftover turkey

1 cup leftover stuffing

½ cup sliced green onion

1 tablespoon Chili Garlic Sauce

2 tablespoons Hoisin Sauce

2 teaspoon sesame seed oil

6 tablespoon leftover cranberry sauce

2 tablespoons of chopped cilantro

6 iceberg lettuce cups

1. Cook bacon until crisp in a large sauté pan. Remove bacon and drain on paper towel. Pour half the bacon fat into a Grease Hero Drain Guard. NOT DOWN YOUR DRAIN PLEASE!
2. In the sauté pan over medium heat add the garlic and ginger and cook for 30 seconds or until the garlic turns light brown.
3. Add the carrots, mushrooms and onions and cook for 1 minute.
4. Add the turkey and stuffing, combine until heated through.
5. Add green onion, chili garlic sauce, hoisin sauce and sesame seed oil and combine. It is done, now time to plate.
6. Cut the iceberg in half, starting from the bottom, up through the middle. This will give you some beautiful lettuce cups.
7. Arrange the lettuce cups on a serving platter and fill with the turkey mixture.
8. Top with crumbled bacon, then cranberry sauce and sprinkle with chopped cilantro. Enjoy!

For more great recipes go to: www.ChefRoc.com