

Noreen's Kitchen

Spicy Thai Beef Lettuce Wraps

Ingredients

2 pounds lean ground beef	4 green onions, sliced
1 teaspoon salt	1/4 cup Cilantro, chopped
1/2 teaspoon cracked black pepper	1 large Jalapeno pepper, chopped
1 medium onion chopped	1 teaspoon toasted sesame oil
6 cloves garlic, minced	
2 large carrots, shredded or chopped fine	Sauce:
1 can bamboo shoots, chopped	1/4 cup soy sauce
1 can water chestnuts, chopped	1/4 cup plain rice vinegar
2 tablespoons ginger root, chopped	2 tablespoons fish sauce
2 tablespoons lemon grass, minced	2 tablespoons Thai sweet chili sauce
	2 tablespoons sugar

Step by Step Instructions

Brown and drain ground beef in a large skillet until no pink remains.

Add salt and pepper and stir to combine.

Add onion, garlic, ginger and lemon grass and sauté until you can smell their aroma.

Add in carrots, water chestnuts and bamboo shoots and stir to combine. Allow to sauté for a few minutes while you prepare the sauce.

Combine all sauce ingredients in a small bowl and whisk together well.

Pour sauce over meat mixture and stir well. Get ready for the amazing smell!

Turn off heat and add green onion, cilantro and chopped jalapeno. Stir to combine.

Drizzle over toasted sesame oil and stir in.

Serve with rice and fresh, washed lettuce leaves and cucumber spears.

Enjoy!