Asian Turkey Lettuce Wraps

This recipe was prepared by Carolyn Hodges of The Dinner Shift. This recipe was inspired by Heinen’s What’s for Dinner?, a weekly meal guide with simple ingredients and step-by-step instructions.

Prep Time 5 minutes  
Cook Time 10 minutes  
Total Time 15 minutes  
Serves 4

Ingredients

- 1 Tbsp. olive oil
- 1 lb. Jenny-O Ground Turkey Breast
- 2-3 scallions, sliced (white/light green and dark green parts separated)
- 8 oz. can Geisha Diced Water Chestnuts, drained
- 1 cup matchstick or grated carrots
- ½ cup Two Brothers Black Bean Garlic Sauce
- 1 head Butter or Bibb lettuce, leaves separated, washed and dried

Instructions

1. In a large skillet, heat the olive oil over medium heat. Add the ground turkey and sauté until cooked through, about 5 minutes, using the back of a wooden spoon to break it into pieces.
2. Fold in the scallions (white/light green parts only), water chestnuts and carrots and cook for 3-4 minutes more, or until the carrots are crisp-tender.
3. Add the Two Brothers Black Bean Garlic Sauce and stir until the turkey and vegetables are well coated; remove from heat.
4. To serve, spoon a portion of the turkey and vegetables into a butter lettuce leaf and top with reserved sliced scallions.