

Asian Pork Lettuce Wraps

9 ingredients · 15 minutes · 4 servings



Directions

1. In a pan over medium heat, add the avocado oil. Once the pan is hot, add the garlic and cook for 1 minute. Add the pork and stir to combine. Cook for 6 to 8 minutes, until cooked through. Drain any excess fat and return to the stove.
2. In a small bowl, mix together the coconut aminos, sesame oil and honey. Add the sauce to the pork and stir to combine, cooking for another 1 to 2 minutes.
3. Put the pork mixture into individual lettuce leaves. Top with shredded carrot and sesame seeds, if using. Enjoy!

Notes

Leftovers

Refrigerate each item separately in airtight containers for up to three days.

Serving Size

One serving is equal to two lettuce wraps.

More Flavor

Add ginger to the meat mixture.

Additional Toppings

Top with avocado, cucumber slices, hot sauce or chili flakes.

Ingredients

- 1 tsp Avocado Oil
- 2 Garlic (cloves, minced)
- 1 lb Lean Ground Pork
- 2 tbsps Coconut Aminos
- 1 tsp Sesame Oil
- 1 tsp Honey
- 1 head Boston Lettuce (leaves separated)
- 2 Carrot (washed, shredded)
- 1 tsp Sesame Seeds (optional, for garnish)