



Kansas City

Asian Thai Chili Turkey Lettuce Cups

YOU'LL NEED

- **Ground turkey – 2 lbs.**
- **Purple cabbage – 2 cups**
- **Yellow onion, diced – ¼ cup**
- **Garlic, minced – 1 Tbsp.**
- **Ginger, minced – 1 Tbsp.**
- **Carrots, diced – ¼ cup**
- **Bean sprouts – optional – ½ cup**
- **Soy sauce – gluten free – 1-2 Tbsp.**
- **Salt & pepper – to taste**
- **Sesame oil – as needed**
- **Butter lettuce – for cups – 2 heads**

Optional Garnish

- **Fresh cilantro sprigs**
- **Avocado slices**
- **Black & white sesame seeds**
- **Sweet Thai chili sweet drizzle – optional**
- **Crush chili flakes – optional if wanted to add spice**

METHOD OF PREPARATION

1. In large pan on medium high heat, add sesame oil, onions, cabbage, and ground turkey. Season with salt and pepper. Cook while stirring occasionally.
2. Once turkey is completely cooked, drain off any juices or fat.
3. Add garlic, ginger, carrots, bean sprouts and additional sesame oil if desired and cook for another 2 to 4 minutes.
4. Add sauces and season to taste.
5. Remove from pan and allow to cool in dish.
6. Once turkey mix (still warm) is cool enough, spoon out ¼ - ½ cup of mix and place in lettuce cups.
7. Place lettuce cups on plate.
8. Garnish each cup with garnishments and serve.

Enjoy!

Chef Notes

1. Yields 4 portions
2. Sweet Thai chili sauce can be found at grocery stores and/ or your local Asian market. May omit to reduce carbohydrates.
3. Make it fancy, remove turkey and add fresh shrimp!
4. To make soy free, remove soy sauce and use coconut aminos.
5. This recipe is gluten-free and dairy-free.