**Ground Turkey Lettuce Wraps**

**Ingredients:**

- 1 tsp Olive oil
- 1 lb Raw lean turkey breast, ground
- ½ medium Medium red onion, chopped
- ½ medium Medium bell pepper, chopped
- 1 clove Garlic, finely chopped
- 1-2 small Green onion(s), chopped
- 2/3 cup Water chestnuts, chopped
- 1 Tbsp Soy sauce (reduced sodium)
- 1 Tbsp Seasoned rice vinegar
- 2 Tbsp Fresh cilantro, chopped
- 1 large Head lettuce, separated leaves

**Directions:**

Heat oil in medium saucepan over medium-high heat. Add turkey, onion, and bell pepper; cook, stirring frequently until turkey is cooked through and onion is translucent. Add garlic, green onion, water chestnuts, soy sauce, and vinegar; cook, stirring occasionally, for 2 to 3 minutes, or until most of the liquid has evaporated. Add cilantro; mix well. Remove from heat. Evenly spoon mixture onto lettuce leaves; wrap the leaves around mixture, and eat!

*I like to add sriracha to mine!*  
*Yum!*

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*submitted by: Betsy Aspinwall*