

Beef Lettuce Wraps

Contributed by D.K.

1 pound ground beef
2 teaspoons peanut oil
3-5 teaspoons Thai red curry paste (to taste)
½ - ¾ cup coconut milk
Dash of soy sauce
2 tablespoons lime juice
1 tablespoon fish sauce
1 red bell pepper, sliced thin
1 cup bean sprouts
1 small onion, sliced thin
1 bunch green onions, sliced
2 tablespoons shredded mint leaves

Large lettuce leaves

Mint leaves

1. Heat oil in wok or pan – add ground beef and curry paste.
2. Stir fry until beef is cooked.
3. Add coconut milk, soy sauce, lime juice and fish sauce and stir until hot.
4. Add the rest of the veggies (bell pepper, sprouts, onions and shredded mint leaves) and stir fry until just tender.

Serve in lettuce leaves and garnish with fresh mint leaves – enjoy!