

## RECIPE



# CRISPY BEEF LETTUCE WRAPS

## WITH WOWEE SAUCE

4 TO 6 SERVINGS



### INGREDIENTS

1 lb. ground beef

1/3 cup sliced green onions

2 tablespoons soy sauce

8 large lettuce leaves  
(such as bibb, leaf or iceberg)

3/4 cup sliced water chestnuts

3/4 cup shredded carrots

Black pepper, to taste

### FOR THE WOWEE SAUCE

1 can (8 oz.) crushed pineapple in  
juice, drained

1/3 cup orange marmalade

2 tablespoons soy sauce

### INSTRUCTIONS

- 1 Wash hands with soap and water.
- 2 Gently rub green onions, lettuce leaves and carrots under cold running water. Slice green onions. Shred carrots.
- 3 Combine sauce ingredients in small bowl. Set aside.
- 4 Brown ground beef in large nonstick skillet over medium heat until internal temperature reaches 160 °F on food thermometer. Break beef up into small crumbles. Pour off drippings, if necessary.
- 5 Add green onions and soy sauce; season with pepper, as desired. Cook and stir for 1 minute.
- 6 Evenly spoon beef mixture onto each lettuce leaf. Top with equal amounts of water chestnuts and carrots. Spoon some sauce over top.
- 7 Wash hands with soap and water.
- 8 Wrap lettuce around filling. Serve with remaining sauce.

RECIPE COURTESY OF [CargillGroundBeef.com](http://CargillGroundBeef.com).

This recipe was developed using the Safe Recipe Style Guide at [SafeRecipeGuide.org](http://SafeRecipeGuide.org).

Learn more about food safety at [StoryOfYourDinner.org](http://StoryOfYourDinner.org).

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