

# Asian Turkey Lettuce Wraps

April 6, 2008

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## Recipe information

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**YIELD** 4 Servings

## Ingredients

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- 1 tablespoon peanut oil
- 1 large onion, chopped
- 1 1/4 pounds lean ground turkey

- 1 1/2 cup purchased Asian peanut sauce
  - 1 tablespoon hoisin sauce
  - 1 tablespoon soy sauce, plus additional soy sauce for dipping
  - 1 cucumber, peeled, seeded, chopped (about 1 1/4 cups)
  - 1 1/3 cup coarsely chopped fresh mint plus 1/3 cup small mint sprigs
- 12 large butter lettuce leaves

## Preparation

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### Step 1

Heat peanut oil in heavy large skillet over medium-high heat. Add onion and sauté until beginning to brown, about 3 minutes. Add turkey and sauté until brown and cooked through, breaking up with back of spoon, about 7 minutes. Add peanut sauce, hoisin sauce, and 1 tablespoon soy sauce; heat through. **DO AHEAD** Can be made 8 hours ahead. Cover and refrigerate. Reheat in microwave or skillet, adding water by tablespoonfuls to moisten if necessary, before continuing. Stir in cucumber and chopped mint. Season with salt and pepper.

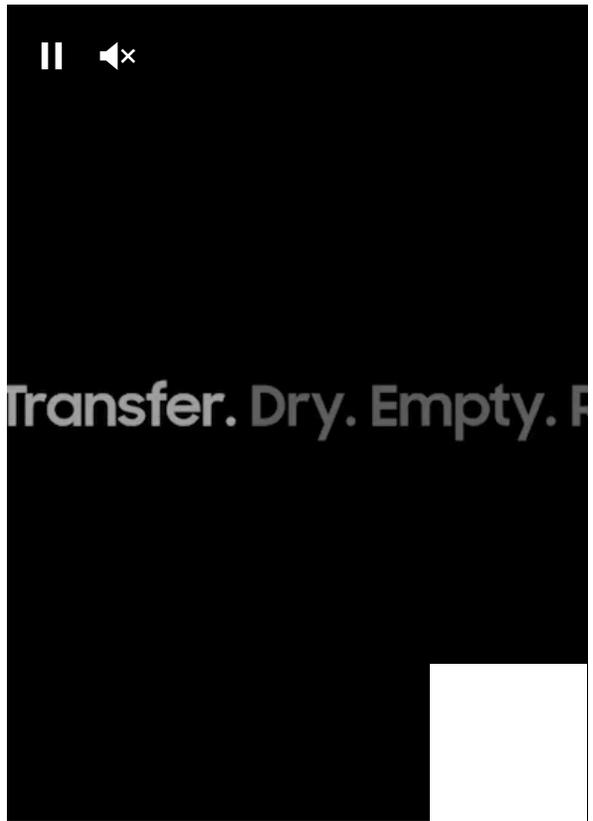
### Step 2

Transfer turkey mixture to medium bowl. Place mint sprigs and lettuce leaves on platter. To make wraps, spoon turkey mixture onto lettuce leaf, add a few mint sprigs, fold in sides over filling, and roll up. Pass additional soy sauce alongside wraps for dipping.

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