

LETTUCE WRAPS WITH SOY DIPPING SAUCE



SAVE  MORE
THAN FOOD
MAKE A DIFFERENCE

LETTUCE WRAPS WITH SOY DIPPING SAUCE



YIELD: 4 SERVINGS | TIME: 15 MINUTES

FOOD SAVING HACKS

Pickle your leftover cucumber and carrots! Slice cucumbers and carrots and pickle them in vinegar, sugar and salt for a tangy addition to your next meal.

INGREDIENTS



1 head of lettuce
(such as Romaine or Butterhead)



1 cup
leftover protein,
shredded or sliced



½ cup
shredded
carrots



½ cup
cucumbers,
thinly sliced



2 Tbsp
soy sauce



1 tsp
sesame oil



1 Tbsp
rice vinegar



1 tsp
honey or sugar



1 tsp
fresh ginger,
grated



1 Tbsp
sesame
seeds

INSTRUCTIONS

1. Carefully separate the leaves of the lettuce, washing and drying them. Choose the largest, strongest leaves for wrapping.
2. Reheat your leftover protein in a pan over medium heat for a few minutes until warmed through.
3. In a small bowl, whisk together soy sauce, sesame oil, rice vinegar, honey and grated ginger.
4. Place a few slices of your protein of choice on each lettuce leaf, then top with shredded carrots, cucumbers and a drizzle of dipping sauce.
5. Roll up the lettuce wraps and garnish with sesame seeds. Serve immediately with extra dipping sauce on the side.

SAVE MORE THAN FOOD! Keep extra ginger on hand by freezing it! Just peel, chop and store in an airtight reusable container for up to six months.