

ASIAN LETTUCE WRAPS



PREP 10 MINS

COOK 10 MINS

This Chinese-inspired delight combines pork, shiitake mushrooms, water chestnuts and the great taste of Hellmann's® or Best Foods® Real Mayonnaise.

INGREDIENTS

1 cup boiling water
4 dried shiitake mushrooms
1 Tbsp. vegetable oil
1/2 tsp. sesame oil
3/4 lb. ground pork
1 can (8 oz.) water chestnuts, drained and chopped
4 cloves garlic, finely chopped
1/4 cup oyster sauce
2 Tbsp. rice wine vinegar
1 tsp. sugar
3 Tbsp. Hellmann's® or Best Foods® Real Mayonnaise
8 small romaine lettuce leaves or Boston lettuce leaves
2 green onions, thinly sliced

NUTRITIONAL INFORMATION

METHOD

- 1 Pour boiling water over mushrooms in small bowl. Let stand 10 minutes. Remove mushrooms from water, discarding water. Chop mushrooms and set aside.
- 2 Heat vegetable and sesame oil in medium skillet over medium heat and brown ground pork, stirring occasionally, about 5 minutes. Stir in water chestnuts and garlic and cook 3 minutes. Stir in oyster sauce, vinegar and sugar and cook over medium heat, stirring occasionally, until sauce thickens, about 3 minutes. Let cool slightly.
- 3 Add small spoonful of Hellmann's® or Best Foods® Real Mayonnaise in center of each lettuce leaf. Spoon in pork mixture and garnish with green onions.

