

DINNERLY



Low-Carb Chinese Pork Lettuce Wraps with Peanuts & Hoisin



20-30min



2 Servings

There's no accessory chicer than a luxurious wrap. No matter the season, no matter the weather, a wrap will elevate your look—er, plate—guaranteed. Especially when it's a crunchy red lettuce leaf wrapped around hoisin and stir-fry sauce-glazed pork. So accessorize your little heart out when you're loading up these low-carb Chinese pork lettuce wraps! We've got you covered!

WHAT WE SEND

- 1 daikon radish
- 1 small bag carrots
- 1 oz salted peanuts ²
- 1 bunch red leaf lettuce
- 10 oz pkg grass-fed ground beef
- 3 oz stir-fry sauce ^{1,4}
- 2 oz hoisin sauce ^{1,3,4}

WHAT YOU NEED

- garlic
- neutral oil

TOOLS

- medium nonstick skillet

ALLERGENS

Wheat (1), Peanuts (2), Sesame (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 570kcal, Fat 27g, Carbs 45g, Protein 36g



1. Prep ingredients

Scrub **daikon** and **carrot**; cut into ¼-inch pieces. Finely chop **1 large garlic clove**. Coarsely chop **peanuts**. Separate **lettuce leaves**; set aside until ready to serve.



2. Stir-fry vegetables

In a medium nonstick skillet, heat **1 tablespoon oil** over high heat until lightly smoking; add **carrot** and **daikon**. Cook, stirring frequently, until vegetables are slightly softened but still crisp, about 2 minutes; transfer to a plate.



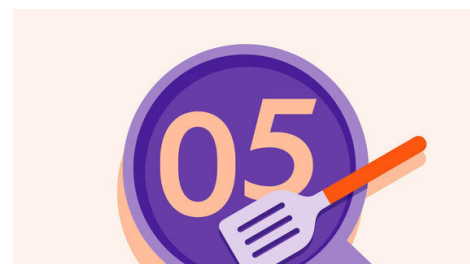
3. Stir-fry beef

Heat **1 more tablespoon oil** in same skillet over high heat until lightly smoking. Add **garlic** and cook, stirring constantly, until fragrant, about 15 seconds. Add **beef** and cook, breaking up meat into small pieces, until liquid has evaporated and meat is browned in spots, 4–5 minutes.



4. Add sauce

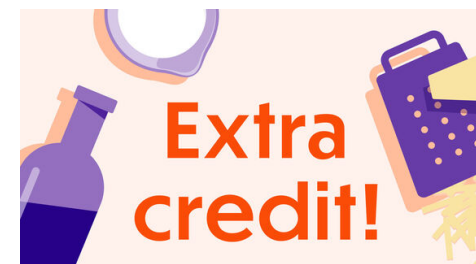
Add **vegetables** and **stir-fry sauce** to skillet with **beef**. Cook, stirring frequently, until mixture is glossy and evenly coated in sauce, 1–2 minutes. Remove from heat.



5. Serve

Serve **beef** with **peanuts**, **hoisin**, and **lettuce leaves**.

To eat, spread a little **hoisin sauce** on the bottom of a **lettuce leaf**, spoon **filling** into **lettuce**, and top with **peanuts**. Enjoy!



6. Spice it up!

We love spice and we know you do too. Finish your lettuce wraps with a bit of your favorite hot sauce (Sriracha, anyone?) for a touch of heat.