

# LETTUCE CUPS FILLED *with* GINGERY PORK *and* SHIITAKE MUSHROOMS

## INGREDIENTS

### ***Pork Mixture***

- ¾ lb. ground pork
  - 6 shiitake mushrooms, finely diced
  - 1 red bell pepper, finely diced
  - 1 clove garlic, minced
  - 1-½ tbsp. ginger, minced
  - 1 tbsp. Thai sweet chile sauce
  - 1 tbsp. Asian fish sauce
  - 1 tbsp. canola oil
  - 1 8-oz. can water chestnuts, diced
  - 2 tsp. Asian sesame oil
  - 2 scallions, thinly sliced
  - 2 tbsp. oyster sauce
  - 2 tbsp. cilantro, chopped
  - 24 Boston lettuce leaves
  - 1 tbsp. hoisin sauce
  - ¼ cup peanuts, toasted and chopped
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## PREPARATION

***Pork Mixture:*** In medium bowl, combine the ground pork with the mushrooms, bell pepper, garlic, ginger, chile sauce and fish sauce.

In large skillet or wok, heat canola oil. Add pork mixture and stir-fry over high heat, breaking it up, until cooked through and meat is starting to brown, about 8 minutes. Pour mixture into a strainer to remove excess oil from the pan. Return pork to pan over low heat and stir in water chestnuts, sesame oil, scallions, oyster sauce and cilantro. Toss mixture and remove from heat.

***Serve:*** Trim lettuce leaves into 3-inch rounds. Brush very lightly with hoisin. Spoon 1 Tablespoon of pork into the middle of each leaf, garnish with peanuts and arrange on a serving platter.

Makes 24.

***Leftovers:*** Use leftover pork in fried rice, burritos, omelets or mixed with hoisin sauce and served on a bun.

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