



Vietnamese Lettuce Wrap

NIBBLEDISH CONTRIBUTOR

Ingredients

Topping Ingredients: -2 cups of thinly sliced celery, -1 cup of thinly sliced carrots, -1 cup of thinly sliced mushroom, -1 cup of shrimp (cooked and peeled), -1 cup of ground meat, -2tbsp soy sauce, -1tsp sugar, -1tsp sesame oil, -5tbsp water, -1tsp hot chili sauce.

Dipping sauce: -1 tbsp peanut butter, -1 tbsp light soy sauce, -1 tsp ketchup, hot chili paste, -1/2 tsp fish sauce (optional) - Or you could just buy peanut satay sauce and mix it with a little soy sauce (if you are lazy like I am sometimes).

Additional ingredients: Lettuce (for wrapping), cooked rice

Instructions

1. Mix and cook all Topping ingredients together.
2. Mix dipping sauce ingredients together.
3. Take a piece of lettuce, add some rice, topping and dipping sauce. Eat it as elegantly as you can.