

# Ground Turkey & Portabella Lettuce Cups

Prep Time: 20 minutes

Cook Time: 15 minutes

## Ingredients:

- 1 tablespoon olive oil/avocado oil
- 2 large portabella mushrooms (diced small)
- 1-pound ground turkey
- 1 medium yellow onion
- 1/4 cup hoisin sauce
- 2 tablespoon Liquid Aminos
- 1 tablespoon rice wine vinegar
- 1 tablespoon fresh grated ginger
- 1 tablespoon chili paste or Sriracha (optional)
- 2 green onions, thinly sliced
- 1 head butter lettuce

## INSTRUCTIONS:

- 1 Heat oil in a saucepan or cast iron to medium high heat. Add onion and sauté until translucent.
- 2 Add ground turkey and cook until browned, about 5 minutes, making sure to crumble the turkey as it cooks.
3. Stir in garlic, portabella mushrooms, ginger and cook additional 5-6 minutes, or until mushrooms soft.
4. Add hoisin sauce, Liquid Aminos, rice wine vinegar, ginger, and chili paste. Stir well to combine.
5. Add chopped green onions until tender, about 1-2 minutes, season with salt and pepper, to taste.
6. To serve, spoon several tablespoons of the turkey mixture into the center of a lettuce leaf. May add quinoa, white rice or brown rice, if it fits your Macros.