

## Spicy Thai Basil Lettuce Wraps

Recipe from [cookinglight.com](http://cookinglight.com)

Serves 4

*Lettuce Wraps make for a fresh burst of crunch and flavor, or spoon the stir-fry over rice. Look for fish sauce in your grocery store's Asian foods section.*

### Ingredients

4 teaspoons oil, divided  
½ cup shallots, minced  
½ cup bell pepper, thinly sliced  
4 teaspoons garlic, minced  
1lb ground chicken, turkey, or tofu  
2 Thai or Serrano chiles, minced  
1 tablespoon fish sauce (Optional)  
2 teaspoons brown sugar  
2 teaspoons soy sauce  
¼ teaspoon black pepper  
1 cup Thai basil leaves, chiffonade  
1 tablespoon lime juice



1. Heat large nonstick skillet over medium-high heat. Add 2 teaspoons of oil to pan; swirl to coat. Add shallots and sauté about 2 minutes. Add bell pepper; sauté 1 minute. Add garlic; sauté 30 seconds. Remove shallot mixture from the pan, place in bowl.
2. Add remaining 2 teaspoons oil to pan; swirl to coat. Add chicken, turkey, or tofu ; cook 5 minutes or until browned, stirring to crumble. Add chiles; cook 1 minute.
3. Add shallot mixture back to pan.
4. Stir in fish sauce (optional), brown sugar, soy sauce, and pepper. Cook 1 minute or until thoroughly heated.
5. Remove pan from heat; stir in basil and lime juice.
6. Serve on top of leaf of iceberg lettuce.