

Beef Lettuce Wraps with Pineapple Sauce

Total Time: 25 Minutes | Servings: 4

INGREDIENTS:

- 1 lb. Goodness Grazeious® Grass-Fed Organic Ground Beef
- 1/3 cup sliced green onions
- 2 tablespoons reduced-sodium or regular soy sauce
- Black pepper
- 8 large lettuce leaves (such as Bibb, leaf or iceberg)
- 3/4 cup sliced water chestnuts
- 3/4 cup shredded carrots

FOR SAUCE:

- 1 can (8 oz) crushed pineapple in juice, drained
- 1/3 cup orange marmalade
- 2 tablespoons reduced-sodium or regular soy sauce

DIRECTIONS:

1. Combine sauce ingredients in small bowl. Set aside.
2. Heat large nonstick skillet over medium heat until hot. Add ground beef; cook 8 to 10 minutes, breaking into small crumbles and stirring occasionally. Pour off drippings, if necessary. Add green onions and soy sauce; season with pepper, as desired. Cook and stir for 1 minute.
3. Evenly spoon beef mixture onto each lettuce leaf. Top with equal amounts of water chestnuts and carrots. Spoon some sauce over top. Wrap lettuce around filling. Serve with remaining dipping sauce.

