

## ASIAN EXPRESS VEAL LETTUCE WRAPS

Total preparation and cooking time: 25 to 35 minutes (Makes 6 servings)

### Ingredients:

1 ½ lb.	Ground veal
¾ cup	Peanut sauce
2 cups	Chopped seeded cucumber
½ cup	Shredded carrot
¼ cup	Torn fresh mint
12	Large Boston lettuce leaves (about 2 heads)
To taste	Fresh mint

### Instructions:

1. Heat large nonstick skillet over medium heat until hot.
2. Add ground veal; cook 10 to 13 minutes, breaking into ¾-inch crumbles and stirring occasionally. Pour off drippings, if necessary.
3. Stir in peanut sauce; cook and stir until heated through.
4. Combine cucumber, carrot and torn mint with veal mixture. Season with salt and pepper, as desired. Serve veal mixture in lettuce leaves. Garnish with mint, if desired.

**Cook's Tip:** *Cooking times are for fresh or thoroughly thawed ground veal. Ground veal should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of ground veal doneness.*

**Cook's Tip:** *Iceberg or romaine lettuce leaves may be substituted for Boston lettuce leaves.*