



# Chinese Pork Lettuce Wraps

**with Creamy Ginger Sauce**

Lettuce wraps are a summertime darling, and for good reason: The crisp, crunchy, and refreshing leaves are the perfect handheld vessel for steamy rice and saucy toppings. In this recipe, pork is simmered in a tangy-sweet mix of soy, brown sugar, and sherry vinegar, then paired with stir-fried vegetables. A creamy sauce of sesame oil, mayo, and pickled ginger keeps the right balance of textures and flavors.

25–35 minutes      790 calories per serving

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## Ingredients

½ cup jasmine rice  
1 yellow bell pepper  
1 head Boston lettuce  
3 scallions, divided  
2 tablespoons pickled ginger  
10 ounces ground pork  
3 tablespoons sherry vinegar  
3 packets gluten-free soy sauce  
2 tablespoons dark brown sugar  
2 packets mayonnaise  
1 tablespoon sesame oil, divided  
1 slaw mix  
½ cup shredded red cabbage  
½ cup shredded carrots

## You'll need

olive oil  
kosher salt  
black pepper  
6" small pot with lid  
10" medium pan

## Recipe tips

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

You'll need at least 3 lettuce leaves per person, but if you have extra, feel free to double up the wraps.

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USDA recommends cooking ground pork to 160°F.

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### 1. Cook rice

In a small pot, combine **rice**, **¾ cup water**, and **¼ teaspoon salt**, and bring to a boil over high heat. Stir once, reduce heat to medium low, cover pot, and simmer until water is fully absorbed, 10–12 minutes. Remove pot from heat and let stand, still covered, for 10 minutes. Fluff **rice** with a fork, then cover again to keep warm until ready to serve.



### 2. Prepare ingredients

While rice cooks, rinse all produce. Halve **bell pepper** lengthwise, discarding seeds and stem; cut lengthwise into ¼-inch strips. Pat **lettuce** dry with paper towel, and separate large leaves for wraps (see recipe tip). Trim and discard **scallion** roots; thinly slice crosswise on a diagonal, keeping whites and light greens separate from dark greens. Finely chop **pickled ginger** and place in a medium bowl.



### 3. Brown pork

Heat **2 teaspoons olive oil** in a medium pan over medium-high heat. When oil is shimmering, add **pork** and season with **½ teaspoon salt** and **pepper**. Cook, breaking up, until cooked through and no longer pink, about 5 minutes. Add **sherry vinegar**, **soy sauce**, and **brown sugar**, and cook until sauce is slightly thickened and flavors have melded, 1–2 minutes. Transfer to a bowl and set aside. Reserve pan, off heat, for Step 5.



### 4. Make creamy ginger sauce

While pork cooks, to bowl with pickled ginger, add **mayonnaise**, **half of sesame oil**, **2 teaspoons water**, a pinch of salt, and **pepper** as desired. Stir to combine, then set aside until ready to serve.



### 5. Stir-fry vegetables

Return pan from pork to medium-high heat with **remaining sesame oil**. When oil is shimmering, add **slaw mix**, **bell pepper**, **scallion whites and light greens**, **½ teaspoon salt**, and **pepper** as desired. Sauté, stirring frequently, until vegetables begin to soften, 4–5 minutes. Remove pan from heat.



### 6. Plate lettuce wraps

Divide **lettuce wraps** between serving plates. Fill wraps with **rice**, then **pork**, then **stir-fried vegetables**. Spoon over **creamy ginger sauce**, garnish with **scallion dark greens**, and dig in!