Thai Pork Lettuce Wraps Recipe

Serves 4

*Prep. Time: 10 min.*

*Cooking Time: 8 min.*

Ingredients

* 1 lb thinly sliced pork;
* 2 cups [chicken stock](http://paleodietlifestyle.com/making-fresh-bone-stock/);
* 3/4 lb mung bean sprouts;
* Fresh lettuce leaves cut into approximately 3 x 3 inches;
* ½ cup almond butter;
* 1 tbsp. fish sauce;
* 2 tbsp. white wine vinegar;
* 4 tbsp. of water;
* 1 tsp. sambal sauce; (optional)
* 1 lime, quartered;
* 1 tbsp [Paleo cooking fat;](http://paleodietlifestyle.com/paleo-fats/)
* Sea salt and freshly ground black pepper to taste;



Preparation

1. Bring the chicken stock to a boil in a pan placed over a medium-high heat and add the pork slices. Simmer and cook for about 5 minutes, until the pork is cooked.
2. Remove the pork pieces and set aside to cool. You won’t need the chicken stock anymore, but you can stock it in the refrigerator for later recipes.
3. In the same pan, cook the mung bean sprouts with the cooking fat for 3 to 4 minutes and then set aside.
4. In a bowl, combine the ingredients for the almond butter sauce: the almond butter, fish sauce, white wine vinegar, water and sambal sauce. Season to taste with sea salt and black pepper.
5. Once the cooked ingredients have cooled down, place some pork, some mung bean sprouts and some almond butter sauce over each lettuce leave and squeeze some fresh lime juice on top. Roll them into wraps and enjoy.