Turkey Lettuce Wraps

Ingredients
Filling:
12 ounces ground turkey
2 teaspoons vegetable oil
8 ounces white mushrooms, chopped
3 scallions, chopped
2 cloves garlic, minced
One 6-ounce can water chestnuts, chopped
1/4 cup soy sauce
1 tablespoon brown sugar
1 tablespoon rice wine vinegar

Drizzling Sauce:
3 tablespoons soy sauce
2 tablespoons rice wine vinegar
1 tablespoon honey
1 tablespoon Dijon mustard or spicy mustard
1 tablespoon Sriracha sauce
1/2 teaspoon sesame oil
8 to 12 large iceberg lettuce leaves, cleaned and dry
Shredded carrots, for serving
Bean sprouts, for serving
Chopped fresh cilantro, for serving

Method of Preparation

1. For the filling: Brown the turkey in the oil in a large saute pan over medium-high heat until no longer pink. Add the mushrooms, scallions, garlic and water chestnuts, and cook until the mushrooms soften. In a small bowl, mix the soy sauce, brown sugar and vinegar, pour over the turkey mixture and cook 1 minute. Remove from the heat.

2. For the drizzling sauce: In a small bowl, whisk together the soy sauce, vinegar, honey, mustard, Sriracha, sesame oil and 1/4 cup water.

3. Serve the turkey mixture with the lettuce leaves, drizzling sauce and vegetables for lettuce wrap assembly.

*Courtesy of The Food Network*