 **Turkey Lettuce Wraps**

*Serves 4*

**Ingredients**

2 Tablespoons canola oil

1 medium onion, chopped

1 LB White ground turkey

Green portions of 4 scallions, sliced

1 red bell pepper, chopped

6 Tablespoons peanut sauce

2 Tablespoons hoisin sauce

2 Tablespoons low-sodium soy sauce

½ Teaspoon salt (optional)

12 large, crispy lettuce leaves (butter, Boston)

**Directions**

1. Heat oil in a large skillet over medium-high heat. Add onion and sauté 2-3 minutes, or until slightly softened. Add turkey and sauté 6-8 minutes, or until cooked through. Break turkey chunks so you have a small to medium crumble.
2. Stir in scallions, bell pepper, peanut sauce, hoisin sauce, and soy sauce, and cook for 2-3 minutes.
3. Remove from heat and season with salt.
4. Spoon Turkey mixture into lettuce “wraps’, wrap and enjoy!

**Nutrition**

*350 cals, 15g C, 27g P, 21g F*