Asian Style Lettuce Wraps
4 servings

Marinade (Sauce):
1 T. Rice vinegar
1 T. Soy sauce, low-salt
¼ tsp. Sambal chili paste
1 tsp. Sugar
¼ tsp. Pepper

For the Fillings:
½ block Tofu, fresh firm, cut into 1/2” pieces
1 T. Oil
1 T. Ginger, fresh, minced
1 large clove Garlic, minced
½ cup Shimeji mushrooms, fresh, sliced
½ lb. Ground beef
1 small can Water chestnuts, sliced, chopped
½ cup Green onions, sliced
1 T. reserved for garnish
1 piece Roma tomato, seeded and chopped fine
1 T. Sesame seeds, toasted
12 leaves Lettuce, rinsed & dried (such as Manoa)
2 to 3 cups Cooked brown rice

1. Combine marinade ingredients in a large bowl.
2. Add the tofu and lightly toss to coat the tofu and let sit and marinade while preparing rest of dish.
3. Add the oil to the same skillet and sauté the mushrooms, ginger and garlic for a few minutes.
4. When the mushrooms start to soften, add the ground beef and continue to stir-fry until lightly browned.
5. Add back in the tofu-marinade mixture, the water chestnuts and green onions (minus the 1 tbsp. reserve for garnish). Cook a few minutes more then transfer to a serving plate.
6. To garnish, top with tomato pieces, sesame seeds and reserved green onions.
7. Serve in lettuce leaves with brown rice.