



Lettuce Wraps with Turkey and Ginger-Honey Rice

Ingredients

- 1-2 heads Bibb lettuce
- 3/4 cup onion, chopped
- 1 pound ground turkey
- 4 tablespoons [Fustini's Ginger Crush olive oil](#), divided
- 1/4 cup [Fustini's Ginger and Honey balsamic](#)
- 3 tablespoons fresh mint
- 2 tablespoons fresh cilantro
- Juice from 1/2 lime
- 4 teaspoons soy sauce
- 1/2 teaspoon red pepper flakes
- Ginger- Honey Rice
- [Fustini's Sesame Seed oil](#) (optional for garnish)

Ginger-Honey Rice

- 2 cups Basmati rice
- 3 cups water
- 2 tablespoons [Fustini's Ginger and Honey balsamic](#) (plus more to taste)

Directions

Step 1.

Separate smaller inner lettuce leaves; wash and dry thoroughly. Set aside.

Heat 2 tablespoons of olive oil in a skillet, add onion and sweat until translucent. Add ground turkey and cook until no longer pink. Drain fat and return meat to pan. In a large bowl combine balsamic, remaining olive oil, herbs, soy sauce and red pepper flakes. Add turkey mixture to the bowl and stir well.

To serve, place leaves open on a plate and top with Ginger-Honey rice and meat mixture. Garnish with additional cilantro and Sesame oil if desired.

Step 2. Ginger Honey Rice

Cook rice according to directions, adding Ginger-Honey balsamic just before the end of cooking. Mix well.