

Firecracker Lettuce Wrap

Hosted by: Zarah Rubio, Zone Program Manager

Adapted from: <https://pinchofyum.com/vegan-lettuce-wraps>

Prep: 15 mins | Cook: 20 mins | Total: 35 mins

Yield: 6 large, filling lettuce wraps servings

Ingredients:

For the firecracker sauce:

- ½ cup peanut butter
- 1/3 cup low sodium soy sauce
- 1/3 cup sesame oil
- ¼ cup rice vinegar
- 2 tbsp chili paste (like sambal oelek), or more to taste
- 2 tbsp sugar
- Small knob of fresh ginger, peeled
- Clove of fresh garlic, peeled

For the lettuce wraps:

- 1 package extra-firm tofu
- Lettuce leaves for wrapping
- ½ red cabbage
- ½ bag of julienned carrots
- Green onions, lime for serving



Instructions

- 1. Sauce:** Blend all the sauce ingredients together in a small blender or food processor until smooth and creamy.
- 2. Tofu:** Press the tofu with a few paper towels to get some of the moisture out. Cut the tofu into small pieces. Heat a little oil in a nonstick skillet. Add your tofu. Stir-fry until golden brown, or for at least 15 minutes. Add about half the sauce to the pan. Stir-fry for another 3-5 minutes. As the sauce browns, it will form small crispy pieces around the tofu. Yum! Transfer tofu to a bowl.
- 3. Lettuce Wrap-It-Up:** Fill up your butter lettuce leaves with the tofu and vegetables. Top with green onions, lime, and/or sriracha if you want. Enjoy!

Notes