

Sweet Chili Pork Lettuce Boats with Kale



Ingredients

1 Tbsp / 15 mL canola oil
3 cloves garlic, minced
1 Tbsp / 15 mL grated ginger root
1 lb / 0.5 kg lean ground pork
1 cup / 250 mL matchstick carrots
1 cup / 250 mL diagonally sliced sugar snap peas
1 cup / 250 mL finely chopped white mushrooms
1 cup / 250 mL finely chopped packed baby kale leaves
¼ cup / 50 mL sweet chili sauce, plus more for drizzling
Salt and ground black pepper to taste
3 oz / 85 g rice vermicelli, cooked according to package directions
Romaine lettuce leaves
⅓ cup / 80 mL unsalted peanuts, chopped

Directions

1. In large skillet, heat oil over medium-high heat. Add garlic and ginger; cook until fragrant, about 1 minute.
2. Add pork to skillet; thoroughly cook until no pink remains, breaking up larger pieces with spatula, about 10 minutes.
3. Add carrots, snap peas, mushrooms and kale. Stir to combine; cook 3-4 minutes.
4. Stir in chili sauce; cook 1 minute more.
5. To assemble, spoon a small amount of vermicelli noodles onto lettuce leaf. Top with ¼-cup pork mixture. Drizzle with additional chili sauce and garnish with chopped peanuts. Serve immediately.

Additional Info

- **Cut:** Ground pork
- **Prep Time (Minutes):** 15

- **Cook Time (Minutes):** 20
- **Number of Servings:** 6-8