



ASIAN VENISON LETTUCE CUPS

Fresh & Light

INGREDIENTS

1 tablespoon olive oil
1 pound Highland Farm ground venison or elk
2 cloves garlic, minced
1 onion, diced
1/4 cup hoisin sauce
2 tablespoons soy sauce
1 tablespoon rice wine vinegar
1 tablespoon freshly grated ginger
1 tablespoon Sriracha, optional
1 (8-ounce) can whole water chestnuts, drained and diced
2 green onions, thinly sliced
Kosher salt and freshly ground black pepper, to taste
1 head butter lettuce



INSTRUCTIONS:

1. Heat olive oil in a saucepan over medium high heat. Add ground venison or elk and cook until browned, about 3-5 minutes, making sure to crumble the meat as it cooks; drain.
2. Stir in garlic, onion, hoisin sauce, soy sauce, rice wine vinegar, ginger and Sriracha until onions have become translucent, about 1-2 minutes.
3. Stir in chestnuts and green onions until tender, about 1-2 minutes; season with salt and pepper, to taste. To serve, spoon several tablespoons of the venison mixture into the center of a lettuce leaf, taco-style.

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