



Search 55,000+ delicious, kitchen-tested recipes

[Sign In](#) |

[Ingredient Search](#) | [Nutrition Search](#)

- [Recipes](#)
- [My Recipe File](#)
- [Quick & Easy](#)
- [Menus](#)
- [Healthy](#)
- [How-To Video](#)
- [Kid](#)

[Recipes](#) > [Crispy Ginger-and-Garlic Asian Turkey Lettuce Wraps](#)

## Crispy Ginger-and-Garlic Asian Turkey Lettuce Wraps



**2.2k** Shares

KIDS LOVE IT Finalist. JENNIE-O TURKEY STORE Brand Winner.

*Outstanding*

[Rate and Review](#) | [Read Reviews \(14\)](#)

**Yield:** Makes 4 to 5 servings



Video  
How to Clean Mushrooms

«

»

1/2

Recipe from



**More From Southern Living**

- [Quick & Easy Mexican Food Recipes](#)
- [15 Oven Lovin' Baked Pasta Recipes](#)
- [70 Best Party Appetizer Recipes](#)
- [Kentucky Derby Party Recipes](#)
- [Party-Perfect Sangria Recipes](#)

### Ingredients

- 1/2 cup finely chopped carrots \$
- 1/2 cup water
- 1 (20-ounce) package lean ground turkey \$
- 1 cup chopped shiitake mushrooms
- 1 (8-ounce) can water chestnuts, drained and chopped
- 3 garlic cloves, minced
- 2 tablespoons minced fresh ginger
- 1/3 cup teriyaki sauce
- 3 tablespoons creamy peanut butter \$
- 1 tablespoon sesame oil
- 1 tablespoon rice vinegar

**\$ 5 ingredients on sale for ZIP 27560**

[Edit ZIP/Favorite Stores](#) ⓘ

- [Print](#)
- [Email](#)
- [Send To Mobile](#)

- [Save Recipe](#)
- [Add to Menu](#)
- [Add to Shopping List](#)
- [Add to eCookBook](#)  
[Learn more](#)

- [Search Southern Living Recipes](#)

## Recipe Time

**Cook Time:** 15 Minutes

**Prep Time:** 15 Minutes

1/4 cup hoisin sauce

1/2 cup sliced green onions \$

1 head iceberg lettuce, separated into leaves \$

Hoisin sauce (optional)

## Preparation

1. Cook carrots and 1/2 cup water in a large nonstick skillet over high heat, stirring occasionally, 3 to 5 minutes or until carrots are softened and water is evaporated. Remove from skillet.

2. Reduce heat to medium. Cook turkey in skillet about 5 minutes, stirring until turkey crumbles and is no longer pink. Add carrots, mushrooms, and next 8 ingredients. Increase heat to medium-high, and cook, stirring constantly, 4 minutes. Add green onions, and cook, stirring constantly, 1 minute. Spoon mixture evenly onto lettuce leaves; roll up. Serve with hoisin sauce, if desired.

Susan Riley, Allen, Texas, *Southern Living*  
JANUARY 2006

### Related Recipes

- [Appetizer Recipes](#)
- [Dinner Recipes](#)
- [Asian Recipes](#)

### My Notes

Only you will be able to view, print, and edit this note.

[Add Note](#)

## You Might Also Like



Southern Living

**40 Delightful Spring Desserts**



Southern Living

**101 Container Gardening Ideas**



CampbellsKitchen.com

**Delicious Monterey Chicken Tortilla Casserole**



Whole Foods Market

**Make Your Eyes Pop With a Natural Look**



Foodie

**Recipes Ideas For A Grills Night In**

Recommended by