

# TACO LETTUCE WRAPS



## INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Romaine Lettuce Leaves	8 Small	White Vinegar	1 Tbsp.
Canola Oil	1 Tsp.	Ground Cumin	1½ Tsp.
Lean Ground Beef	1 lb	Avocado, Diced	1 Cup
Salt	¼ Tsp.	Julienned Jicama	1 Cup
Prepared Salsa	5 Tbsp.	Finely Diced Red Onion	¼ Cup



## PREPARATION

- In a large skillet, heat the canola oil over medium-high heat.
- Add the lean ground beef to the skillet and cook for 5-7 minutes, stirring occasionally, until browned and cooked through.
- Sprinkle the salt over the cooked beef and stir well to combine.
- Add the prepared salsa, white vinegar, and ground cumin to the skillet, and stir well to combine with the beef.
- Reduce the heat to low and let the beef and salsa mixture simmer for 5-10 minutes until the flavors are fully incorporated.
- While the beef mixture is simmering, prepare the toppings by dicing the avocado, julienned the jicama, and finely dice the red onion.
- To assemble the lettuce wraps, take a large romaine lettuce leaf and spoon some of the beef and salsa mixture onto it.
- Top the beef with diced avocado, jicama, and red onion. Repeat with additional lettuce leaves and toppings as desired.
- Serve the Taco Lettuce Wraps, and enjoy!