

## Thai-Style Beech Mushroom Lettuce Wraps



### The One Group Chef Jason Marcus

#### Ingredients:

- 4 cups white and/or brown beech mushrooms
- 2 tbs vegetable oil
- 2 tbs green curry paste
- 2 tbs tiparos fish sauce
- ½ cup coconut milk
- 2 tbs kecap manis (indonesian sweet soy sauce)
- 1 carrot, grated
- 1 bunch thai basil (leaves picked)
- 1 bunch mint (leaves picked)
- 1 red onion, thinly sliced
- 3 garlic cloves, minced
- 1 cup bean sprouts
- ½ cup chopped peanuts
- 1 head of butter lettuce (leaves carefully removed and cleaned)

#### Method:

- 1.) heat vegetable oil in pan until smoking
- 2.) add mushrooms and do not stir for 30 seconds

- 3.) stir mushrooms and continue to cook another 30 seconds
- 4.) add onions, garlic, fish sauce, kecap manis, coconut milk, and curry paste
- 5.) sauté for 2 minutes
- 6.) add a small handful of mint and basil leaves and remove from heat into a bowl
- 7.) if needed, season with fish sauce
- 8.) to assemble, place a mound of mushrooms in a lettuce leaf
- 9.) top with grated carrot, bean sprouts, chopped peanuts, and herbs, to your liking
- 10.) Enjoy!

(serves 4) [www.onelittlewest12.com/sunset](http://www.onelittlewest12.com/sunset)