

Cambodian Lettuce Wraps

Vegan & Gluten Free

Shared courtesy of Kim Kunst

Ingredients:

Stuffing:

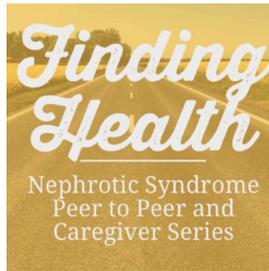
- 1/2 pound firm tofu
- 1/2 pound fresh water chestnuts
- 3 tablespoons vegetable oil
- 1/2 cup chopped onion
- 2 tablespoons minced garlic
- 1 cup coconut flakes or shredded coconut
- 1/2 cup chopped roasted peanuts, more as needed
- 1/2 cup small diced color bell peppers
- 3 tablespoons chopped cilantro leaves
- 2 tablespoons low sodium soy sauce (watch salt)
- 1 tablespoon rice or distilled vinegar
- 1 tablespoon granulated sugar
- 1 teaspoon vegetable base or bouillon cube (optional)
- 1 teaspoon ground pepper
- salt (optional)

Wrappers & Cups:

- 1/2 cup roasted coconut flakes or shredded coconut for garnish
- 1 head lettuce, iceberg, butter, or Chinese fragrant lettuce
- 5 sprigs cilantro for accompaniment
- 5 sprigs sweet basil for accompaniment

Peanut Dressing

- 1 3/4 cups coconut milk and/or cream (1 can, 14.5-oz)
- 2-3 tablespoons red curry paste or mix with other red curries (check salt)
- 1/3 cup grated palm sugar or brown sugar, more to taste
- 3 tablespoons light soy sauce, more to taste
- 1/4 cup tamarind liquid or rice vinegar, more to taste
- 3/4 cup peanut paste or peanut butter (use no salt peanut butter if needed)
- Water to dilute and lime or lemon juice to taste before serving



Directions:

Stuffing:

- Drain tofu and roughly chop. Peel water chestnuts and roughly chop.
- In a pan over medium heat, heat oil and add onion and garlic. Cook until light brown and fragrant about 2-3 minutes.
- Add tofu and water chestnuts and cook until done, about 3-4 minutes. Stir in remaining ingredients and cook until mixture is heated through. Remove from heat. (To store in the freezer, let cool completely, portion and seal tightly.)

Wrappers & Cups:

- Spread coconut flakes on a baking tray and roast in preheated 350°F oven until light brown and crispy, 7-10 minutes. Sprinkle roasted coconut flakes over stuffing just before serving.
- Wash and separate lettuce into individual cups for wrappers. Arrange wrappers and accompaniments on separate platter and serve with stuffing. Each diner will fill a lettuce cup with stuffing and top with herbs, wrapping and eating by hand.

Peanut Dressing:

- In a small pot over medium heat, heat 1/4-cup of coconut milk first and then stir in the paste. Cook and stir until fragrant, about 3-5 minutes.
- Add the remaining coconut milk, palm sugar, low sodium soy sauce, tamarind liquid, and peanut paste. Stir gently until mixture is well combined, 2-3 minutes. Adjust to taste. Add water if dressing is too thick.

Enjoy!