

Paleo Asian Turkey Lettuce Wraps

Active Time: 15 minutes | Total Time: 15 minutes | Serves: 4

Nutrition Information Per Serving

280.8 calories, 10.2 g carbohydrate, 2.83 g fiber, 7.37 g NET carbs, 20.7 g protein, 17.91 g fat

Ingredients

- 6 tsp(s) Coconut Secret Coconut Aminos
- 1 cup, grated organic carrots
- 1 cup chopped organic cucumber
- 1 cup slices organic radish
- 2 Tbsp(s) finely minced organic ginger
- 2 Tbsp(s) minced organic garlic
- 8 leaf, outter(s) organic romaine lettuce leaves
- 16 ounce(s) pastured turkey, ground
- 1 Tbsp avocado oil

Preparation

- 1. Heat oil in a large skillet and brown ground turkey.
- 2. Add garlic and ginger and saute briefly.
- 3. Add coconut aminos and simmer for 10 minutes while preparing the vegetables.
- 4. Place filling and vegetables in center of a large platter, then surround with lettuce leaves.
- 5. Serve.

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