

Asian Ginger Plum Lettuce Wraps

VEGAN



Tested and Approved by 86lemons.com

<http://86lemons.com/asian-ginger-plum-lettuce-wraps>

Original Recipe Source:

Wildtree

http://shop.wildtree.com/pages/cfRecipes_Detail.cfm?RecipeID=46

Recipe was taken directly from the original recipe source.

YIELDS:

8 small lettuce wraps or 4 large wraps

INGREDIENTS:

2 cups cabbage, shredded (or packaged cole slaw shreds)

¼ cup scallion, chopped

¼ cup almond slivers, (toasted optional)

½ cup mandarin orange slices

2 teaspoons sesame seeds

¼ cup Wildtree Asian Ginger Plum Dressing & Marinade*

8 Boston bibb (or any large) lettuce leaves

*Find this product here:

<http://goo.gl/PrgYX>

STEP 1:

In a large bowl combine the cabbage, scallion, almond slivers, mandarin oranges, sesame seeds and Asian Ginger Plum Dressing. Toss to be sure all the ingredients are covered in the dressing.

STEP 2:

Divide the mixture evenly among the lettuce leaves.