

Stir-fried Daikon Carrot Lettuce Wraps with Hoisin Sauce

(Makes 4-6 servings)

INGREDIANTS:

- 4 peeled, sliced garlic cloves
- 2" ginger, peeled and minced
- 4c julienned daikon, salted, rinsed and patted dry
- 1c julienned carrot
- 1/2c julienned scallion
- freshly harvested lettuce leaves, large
- 2tsp sesame oil
- 1tsp safflower oil
- 2T mirin
- 2T tamari
- Hoisin sauce for serving

Heat oils in nonstick skillet over medium high heat. Add ginger and garlic and cook one minute. Add carrots and cook another minute.

Turn heat to high and add daikon and cook for one minute. Add mirin and tamari then toss to coat daikon and heat through, turn off heat and add scallions.

Fill fresh lettuce leaves with the hot mixture and top with hoisin. Serve immediately.