

# Lettuce Wrappers with Shrimp

4 servings



## INGREDIENTS

1 Tbsp. peanut oil  
1 lb. shrimp  
2 medium celery stalks  
¼ cup chopped water chestnuts  
1 clove garlic  
1 tsp. finely chopped fresh ginger  
1 Tbsp. hoisin sauce  
1 Tbsp. reduced-sodium soy sauce  
1 Tbsp. rice vinegar  
8 large Boston lettuce leaves  
Roasted peanuts

## DIRECTIONS

1. In nonstick 12-inch skillet or wok, heat oil over medium-high heat until very hot. Add shrimp and cook 2 minutes or just until opaque throughout, stirring constantly. With slotted spoon, transfer shrimp to medium bowl.
2. To same skillet, add celery, water chestnuts, garlic, and ginger, and cook 2 minutes, until celery is tender-crisp, stirring. Return shrimp to skillet; stir in hoisin sauce, soy sauce, and vinegar. Cook 1 minute or just until mixture is heated through. Remove skillet from heat.
3. Evenly divide shrimp mixture among lettuce leaves. Sprinkle with peanuts.

