

Marshall's
HAUTE SAUCE

Mushroom Lettuce Wraps

Ingredients

- 8 oz. can water chestnuts
- 1 Tbsp. soy sauce
- 1/4 cup Red Chili Lime Haute Sauce
- 2 Tbsp. butter
- 3 cups chopped mushrooms
- 1 head lettuce, washed
- 2 scallions
- 1/4 cup fresh basil
- 1/4 cup peanuts

Instructions

- Drain and roughly chop the water chestnuts. In a medium bowl, stir together the chestnuts, soy sauce, and Red Chili Lime sauce - set aside.
- In a medium non-stick skillet over medium -high heat, melt the butter. Once melted, add the mushrooms and shake the pan to evenly spread out the mushrooms. Let them cook untouched for 2-3 minutes. Shake pan and let cook another 2-3 minutes. Stir the mushrooms, then add the chestnut mixture and stir again. Let cook for 2-3 minutes untouched. Continue until dark golden brown and no liquid remains.
- Wrap in lettuce leaves, garnish with scallions, basil, and peanuts.

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