

CHEESEBURGER LETTUCE WRAPS



Ingredients:

- 1 tsp olive oil
- 6 oz. grape tomatoes
- 1 lb ground pork
- 1 1/2 tsp seasoned salt blend
- ground black pepper
- 1 head butter lettuce
- shredded cheddar cheese
- potato sticks
- dill pickle relish
- Thousand Island dressing



Instructions:

1. Prepare the Ingredients: Wash and dry fresh produce. Separate leaves of lettuce for cups. Halve tomatoes.
2. Cook the Filling: Place a large non-stick pan over medium-high heat. Add 1 tsp. olive oil, ground pork, tomatoes, seasoned salt, and a pinch of pepper to the hot pan. Break up pork until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes. Remove from burner.
3. Assemble the Wraps: Place a lettuce cup on a clean work surface (or layer two cups for extra crunch and structural support). Fill with a few spoonfuls of filling.
4. Finish the Dish: Garnish wraps with cheese, potato sticks, relish and dressing.

Recipe presented by: Deborah Anderson

 LOCAL ONE

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