

Asian pork and vermicelli lettuce wraps



- 1 garlic clove, chopped
- 1 bag of rice vermicelli
- 3 celery stalks, finely chopped
- 1 package of mushrooms, finely chopped
- 650 g lean ground pork
- 3 green onions, chopped
- 1 Boston lettuce, leaves separated into cups



- 1 tbsp. of cornstarch **or** flour
- 1½ tbsp. of soy sauce
- 4 tbsp. of évoilà⁵ extra virgin olive oil
- 2 tbsp. of brown sugar **or** honey
- 2 tbsp. of évoilà⁵ red wine vinegar **or** the kind of your choice

1. For the sauce, in a small bowl, combine cornstarch, soy sauce, garlic, 2 tbsp. of oil, brown sugar, vinegar and 1/3 cup of cold water. Set aside.

2. Place noodles in salted boiling water and cook for 5 min. Drain and rinse in cold water. Snip noodles to 3 cm length with kitchen scissors. Set aside.

3. In a large skillet, warm 1 tbsp. of oil over medium-high heat. Add celery and mushrooms. Cook until the celery is translucent but crunchy and mushrooms are tender. Transfer to a bowl.

4. Reduce to medium heat, warm 1 tbsp. of oil. Cook pork through, breaking meat up into small pieces. Add noodles, celery, mushrooms, green onions and sauce. Stir to coat, cook 3 to 4 min. Add salt and pepper.

5. To serve, divide noodle mixture evenly between lettuce leaves. Roll and eat like a wrap.

évoilà *Bon appétit*