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## Bison and water chestnut lettuce cups

SERVES 4 | 25 MINUTES

1 lb. lean ground bison or ground beef  
1 tbsp. minced fresh ginger  
1 tbsp. minced garlic  
2½ tbsp. Asian black bean sauce  
1½ tbsp. hoisin sauce  
1 can (8 oz.) sliced water chestnuts, rinsed,  
drained, and coarsely chopped  
½ cup sliced green onions  
½ cup chopped roasted unsalted peanuts  
1 large head butter lettuce, separated  
into leaves  
Sriracha chili sauce

1. **Combine** bison, ginger, and garlic in a large frying pan over medium heat. Cook, stirring to break up meat, until browned, 6 to 8 minutes. Add bean sauce and hoisin and stir just until combined. Stir in water chestnuts and onions.
2. **Spoon** bison mixture into a serving bowl. Put peanuts in a small bowl and set lettuce leaves on a platter. Serve with Sriracha. —KATE WASHINGTON

PER SERVING 433 CAL., 59% (255 CAL.) FROM FAT,  
27 G PROTEIN; 28 G FAT (1.4 G SAT.); 17 G CARBO  
(4 G FIBER); 249 MG SODIUM, 80 MG CHOL.