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EVERY DAY!**

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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
⅓ 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.