

# Thai Pork Lettuce Cups

## Ingredients

- 400g Specially Selected Pork mince
- 1 tbsp sunflower oil
- 4cm piece root ginger, finely chopped
- 2 red chillies, seeded and finely chopped
- 300g beansprouts
- 1 tsp fish sauce (light soy sauce can be used as a substitute)
- Juice of 1 lime
- Ground white pepper
- 1 sweet romaine lettuce or 2 little gem
- 2 tbsp salted peanuts, lightly crushed
- 1 small red onion, thinly sliced
- Small handful fresh mint leaves



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