

Lettuce wraps with turkey and dressing

Total time **5 mins** **5 mins** preparation time

Nutritional facts (per portion):
1,759 kJ / 420 kcal

Fat: **20 g** Protein: **27 g**
Carbohydrates: **24 g**

INGREDIENTS

2 portion(s)

6 large lettuce leaves
1 tbsp vegetable oil
1 red onion, chopped
150 g minced turkey
1 tbsp Kikkoman Naturally Brewed Soy Sauce
0.25 courgette, thinly sliced
50 g cherry tomatoes
Soy sauce-yoghurt dressing:
2 tbsp plain yoghurt
0.5 tsp Kikkoman Naturally Brewed Soy Sauce

PREPARATION

Step 1

1 tbsp vegetable oil - **1** red onion, chopped - **150 g** minced turkey - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **0.25** courgette, thinly sliced - **6** large lettuce leaves - **50 g** cherry tomatoes
Heat the vegetable oil in a pan and sauté half the chopped onion, turkey, Kikkoman Soy Sauce and courgette for about 5 minutes, until the liquid has evaporated. Spoon the turkey–courgette filling onto the lettuce leaves. Slice the remaining onion and halve the cherry tomatoes, then place both on top.

Step 2

2 tbsp plain yoghurt - **0.5 tsp** Kikkoman Naturally Brewed Soy Sauce
Mix the yoghurt with the Kikkoman Soy Sauce to make a simple dressing. Drizzle with the soy–yoghurt dressing and pack the wraps in a container.