

Gyoza Lettuce Wraps - 1876

Recipe group	Additional name	Diet factors	Portions	Portion size
-			25	8.99 oz

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
1	100.0 ea	4 lb 6.00 oz	0%	4 lb 6.00 oz	Hungry Planet Gyoza™	Heat oil in a wok or skillet until hot. Arrange pot stickers flat side down and cook until golden brown on one side. After golden brown on one side, add a few tablespoons of water to the skillet, cover and let steam for about 1 minute or until heated through.
	6 1/4 tbsp	0 lb 3.00 oz	0%	0 lb 3.00 oz	Oil, sesame	
2	6.3 ea	1,019 g	0%	1,019 g	Lettuce, Butter, 1 head, leaves separated	Separate lettuce leaves, top with gyoza and garnish with crushed peanuts, radish, carrots, and herbs. Serve with your favorite vegan peanut sauce or sweet chili sauce.
		0 lb 15.62 oz	0%	0 lb 15.63 oz	Carrots, baby, raw, shredded	
	~ 1 1/2 pt	0 lb 12.81 oz	0%	0 lb 12.81 oz	Radishes, raw, sliced	
		0.00 lb	0%	0.00 lb	Cucumber, with peel, raw	
	~ 1 pt	0 lb 10.62 oz	0%	0 lb 10.62 oz	Peanuts, all types, dry-roasted, without salt	
	12 1/2 tbsp	0 lb 0.44 oz	0%	0 lb 0.44 oz	Cilantro, fresh, chopped	
	~ 1 1/2 cup	0 lb 2.31 oz	0%	0 lb 2.31 oz	Basil, fresh, chopped	
	6 1/4 cup	4 lb 10.08 oz	0%	4 lb 10.08 oz	Thai Peanut Sauce, ready to eat	

ALLERGENS

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WEIGHTS

	Raw	Cooking loss	Cooked	Loss when served	Final
Total weight	14 lb 0.83 oz	0 %	14 lb 0.83 oz	0 %	14 lb 0.83 oz
Size of portion	8.99 oz		8.99 oz		8.99 oz

ADDITIONAL INFO

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