Mushroom lettuce cups

About 20 minutes · Serves 2



Ingredients

- 250 g mushrooms, finely chopped
- 1 small carrot, finely diced; 2 spring onions, sliced
- 1½ tbsp Tian Fu sweet bean sauce
- 1 tbsp cooking oil; 2 tbsp water
- 6–8 lettuce leaves, washed and dried

Method

1. Heat the oil in a pan. Cook the carrot and mushrooms for 6–8 minutes until tender and the mushroom liquid has mostly evaporated.
2. Add the sweet bean sauce and water. Stir-fry for 1–2 minutes to coat the vegetables, then fold in the spring onion.
3. Spoon into the lettuce leaves and serve immediately.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Sweet bean sauce

170g / 6oz.

Cooking times are approximate. Check product labels for ingredients and allergens.