Spicy Pork Belly Lettuce Wraps

Let’s Make a Meal® is a restaurant-quality meal that you can make at home. Instead of hunting for a recipe, making a shopping list, and buying a whole jar or bottle when you only need a little, we included exactly what you’ll need to create a meal for two. So grab a glass of wine and start cooking!

Ingredients

marinade:

- ¹⁄₃ cup chili paste
- 2 ½ tablespoons sugar
- 2 tablespoons soy sauce
- 1 ½ tablespoons chili powder
- 2 tablespoons sesame oil
- ¾ lb thinly sliced pork belly
- 3 green onions
- 2 garlic cloves
- 1½ tablespoons olive and canola oil blend
- 1 head red leaf lettuce
- 1 cup brown rice
- 2 tablespoons toasted sesame seeds
- 2 cups edamame
- 1 tablespoon salt

Equipment Needed

- saucepan with lid
- mixing bowl
- cutting board
- knife
- small saucepan
- large skillet

Cooking time: 50–55 minutes

Designed, tested, and approved by Chef Lora Sendik
Place 2 cups of water in sauce pan. Add ½ teaspoon salt, butter and brown rice. Bring to boil, cover pan and reduce heat. Cook rice until water is completely absorbed, about 35–40 minutes. Fluff the rice with a fork and reserve.

Meanwhile, cut pork belly strips into 1½ inch long pieces. Place pork belly in a mixing bowl and add all marinade ingredients. Mix gently to combine. Cover and refrigerate for 30 minutes.

Separate the lettuce leaves, rinse, and drain. Pat dry with paper towels. Chop the green onions and mince the garlic.

Place a small saucepan of water over medium high heat. Add edamame. Cook for 3-5 minutes. Drain and season with ¼ teaspoon salt.

Heat the oil in a large skillet over medium heat. Sear pork belly for 4-5 minutes, flip and continue to sear for an additional 2 minutes, or until both sides are brown. Remove from the pan onto a serving platter and garnish with chopped green onions and toasted sesame seeds.

To assemble, place a spoonful of cooked rice on the center of the leaf. Add the pork belly, and enjoy with the edamame on the side.

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Show us your finished dish! Post a photo on social media, tag Standard Market (@StandardMarket), and use the hashtag #letsmakeameal.