

# Orange Beef Lettuce Cups

Makes 4 Servings

## Ingredients

- 1/4 cup low-sodium soy sauce
- 1/4 cup orange juice
- 2 teaspoons cornstarch
- 1 teaspoon olive oil or canola oil
- 1 pound lean ground beef
- 4 green onions, cut thin
- 1 medium carrot, cut into matchsticks (thin sticks)
- 2 plum tomatoes, seeded and chopped
- 1 head bibb lettuce, leaves pulled apart

## Directions

1. In a small bowl, mix soy sauce, orange juice and cornstarch together. Set aside.
2. Heat oil in large pan over medium-high heat. Add beef and cook, breaking up into small pieces, until fully cooked and golden-brown, about 8 minutes.
3. Stir in soy sauce mix and 2 green onions and cook, stirring the whole time until sauce thickens, about 3 to 4 minutes. Take pan off of the heat.
4. Layer beef mixture, carrots, tomatoes and the rest of the green onions on lettuce leaves. Serve and enjoy.



Recipe from: Feeding Pennsylvania and PA Eats