

Sadler's Smoked Pulled Pork Asian Wraps

INGREDIENTS

2 pounds Sadler's Pulled Pork
½ cup soy sauce
¼ cup carrots, shredded
2 tablespoons water
1 tablespoon cornstarch
1 tablespoon chili sauce

2 teaspoons fresh ginger, grated
2 teaspoons sesame oil
½ teaspoon fresh garlic, minced
8 bib or butter lettuce leaves

Servings: 4 **Prep Time:** 15 minutes **Total Time:** 20 minutes

DIRECTIONS

In a saucepan, over medium heat, whisk together water, cornstarch, and sesame oil until smooth. Add soy sauce, chili sauce, garlic, and ginger. Continue to whisk until sauce thickens about 3 to 5 minutes. Add pulled pork. Divide pork mixture into lettuce leaves. Top with shredded carrots and wrap.

