

## Ginger Soy Lettuce Wraps

Chef Judi Gallagher

**After the holidays, I immediately need to bite into something flavorful with lots of crisp texture. This is a great dish to serve while you are trying your New Years resolution to shed a few pounds or as a great New Year's Day snack around the football games. You can substitute shrimp or even Chilean sea bass for a richer flavor.**

### Ingredients:

- 1 tbsp minced fresh ginger
- 1/4 cup rice vinegar
- 2 tbsp brown sugar
- 1/2 tsp hot chili sauce (optional)
- 1 tsp soy sauce
- 1/4 cup water
- 2 tbsp chopped cilantro
- 6 ounces fresh salmon
- Sea salt to taste
- 1 tbsp vegetable oil

### Lettuce wrap

- 1 head butter lettuce (also known as Boston lettuce)
- 1 cup shredded carrots
- 1 cup shredded red cabbage
- 1 English cucumber- peeled and julienne
- 1 yellow pepper, seeded and julienne
- 1 cup fresh snow peas, uncooked, julienne
- 1/2 cup salted cashews, chopped
- 1 bunch scallions, minced

Add all the ingredients, except the salmon and oil, into a small bowl, and mix to combine. Season both sides of the salmon with salt.

Add the vegetable oil to a non-stick skillet, and preheat on medium-high flame. When hot, cook the salmon for about 4 minutes per side. For the last minute of cooking, pour the sauce into the pan. The sauce will thicken, and as it does spoon over the salmon to glaze. Turn off the heat, transfer the salmon to a plate, and drizzle over the thickened sauce.

Place a piece of salmon into a freshly washed lettuce leaf. Top with garnishes and enjoy