



SPICY TUNA & FRESH MINT LETTUCE WRAPS

Recipe created for Crown Prince by Chef Jan Tang, Orange Blossoms Catering

Ingredients:

2 cans **Crown Prince Natural Yellowfin Tuna in Water**, drained

¼ cup chopped fresh mint

2 tablespoons fresh lime juice

1 Thai chili, seeded and finely minced

3 green onions, thinly sliced

2 cloves garlic, minced

1 teaspoon Asian fish sauce

Black pepper to taste

8 Boston Bibb lettuce leaves (the smaller inner ones)

½ small Persian cucumber, thinly sliced

2 small red radishes, thinly sliced

2 green beans, thinly sliced



Directions:

In a mixing bowl, combine tuna, mint, lime juice, Thai chili, green onions, garlic, and fish sauce. Mix well and season to taste with black pepper. Place lettuce leaves on a serving platter and fill evenly with tuna mixture. Top with cucumber, red radishes, and green bean slices. Serve cold.

Serves 4