

Korean Ground Beef Lettuce Wraps

Ingredients:

- * 1 pound lean ground beef
- * 2 garlic cloves, minced
- * 1 tablespoon sesame oil
- * 1 teaspoon chili powder
- * 3 tablespoons honey
- * 1/2 teaspoon powdered ginger
- * 1/4 cup coconut aminos
- * 3 green onions, sliced
- * lettuce leaves

Directions:

- In a large skillet, brown the ground beef and garlic over medium high heat.
 - Reduce heat to medium.
 - Add the sesame oil, chili powder, honey, ginger and coconut aminos.
 - Simmer for 5-7 minutes. Serve inside lettuce leaves.
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Crab Salad (Seafood Salad)

Ingredients:

- * 1 pound imitation crab crab meat
- * 1 shallot minced (you can use red onion if you need)
- * 1/2 avocado mayonnaise
- * 1/2 cup celery minced
- * 1 small can of water chesnuts chopped
- * 1/2 teaspoon paprika
- * 1/2 teaspoon dill
- * 1/4 teaspoon Kosher salt
- * 1/4 teaspoon black pepper
- * leaf lettuce

Directions:

- In a large bowl add all the ingredients together gently, stirring until well coated.
- Refrigerate for an hour before serving.