

Aunt Nellie's®



BEET AND EDAMAME LETTUCE WRAPS WITH SRIRACHA PEANUT DIPPING SAUCE

SERVES: Makes 4 SERVINGS

PREP & COOK TIME: 40 MINUTES

Courtesy of: "You've Got Good Taste" winner,
Chera L. of TX

INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Baby Whole Pickled Beets
- 12 ounces shelled frozen edamame, divided
- ¼ - ½ cup extra virgin olive oil, divided

SAUCE

- ½ cup organic crunchy peanut butter
- 4 tablespoons reserved beet liquid from Aunt Nellie's Baby Whole Pickled Beets, divided
- 2 teaspoons sriracha chili sauce, divided
- Juice of 1 lime and its zest, divided
- ½ teaspoon salt

FOR THE TOFU

- 3 red ripe jalapenos or Fresno peppers, small diced, reserve tablespoon for plating
 - 12 ounces firm tofu, drained, grated
 - 4 green onions, sliced; reserve tablespoon for plating
 - 1 teaspoon salt
 - 1 large head romaine lettuce
 - 1/3 cup crushed roasted peanuts
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INSTRUCTIONS

1. Heat oven to 400 degrees F
2. Drain beets; reserve beet liquid.
3. For the beets/edamame: coat the beets and $\frac{1}{4}$ of the edamame with 1 tablespoon of oil and place on sheet pan with sides. Roast in the preheated oven for 15 minutes. Check the edamame after 10 minutes and remove if turning brown. Reserve edamame for plating.
4. Cook remaining edamame according to package directions. Set aside.
5. For the sauce: Thoroughly stir together peanut butter, 3 tablespoons beet liquid, 1 teaspoon sriracha, 2 teaspoons lime juice, 1 teaspoon lime zest, and salt in a small mixing bowl until combined. Taste and adjust salt and lime as desired. Add remaining 1 tablespoon beet liquid if needed for flavor or consistency.
6. Tofu crumble: To a nonstick skillet, add 1 teaspoon oil and cook the peppers 3-4 minutes over medium heat. Add the tofu and cook 6 minutes. Stir in the reserved sriracha, remaining lime juice, and remaining lime zest, plus the salt. Remove from heat and stir in the roasted beets and cooked edamame (not the baked).

7. To plate: Add the tofu mixture to a serving bowl and sprinkle with the peanuts, baked edamame and reserved pepper and green onion. Plate with bowl of the sauce, and the lettuce leaves. Stir together remaining olive oil and additional beet liquid as desired. Drizzle over the tofu mixture.
8. Build, dunk, and enjoy!

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