

TACO LETTUCE WRAPS

Preparation: **20** minutes | Cooking: **10** minutes | Servings: **4**

INGREDIENTS

1 pound lean ground beef
8 small iceberg lettuce leaves
1 bell pepper (chopped)
1 cup diced avocado
1 cup julienned jicama
1/4 cup finely diced red onion
5 tablespoons prepared salsa
1 tablespoon rice vinegar
1 tablespoon canola oil
1 1/2 teaspoons ground cumin
1/4 teaspoon salt



INSTRUCTIONS

To begin, wash and dry the lettuce leaves well and cut out any tough ribs. Heat the oil in a large nonstick skillet over medium-high heat. Add the ground beef, and season it with salt. Cook for 4 to 6 minutes, stirring often, until cooked through. Meanwhile, whisk the salsa, vinegar and cumin in a small bowl. Remove the pan from the heat, add the salsa mixture and stir to combine. Serve the mixture in the lettuce leaves. Top each taco with avocado, jicama, bell pepper and onion.