

# Lettuce Wraps w/ *thai nut sauce*

## *ingredient list*

1 head of Romaine lettuce,  
washed and leaves separated

1 - 1lb package of rice noodles  
(any variety will do) cooked it  
soaked according to package  
directions

1/2 red pepper cut into strips

1 avocado cut into long slices

1 carrot washed, peeled

## *preparation*

Because this is an "assemble-your-own" kind of meal, arrange the Romaine lettuce, red peppers, and avocado on beautiful serving dishes. *You can drizzle the avocado slices with a little lime juice to keep them from going brown. You can also serve lime wedges at the table.* With a vegetable peeler, peel several long carrot ribbons into a bowl. *This is a beautiful way to serve your carrots.* [The noodles will work best served in a deep serving bowl. Toss them with a little oil to keep them from sticking.] When everything is ready, invite your guests to the table, let everyone pick their favorite ingredients and make their own wraps. Make sure there's plenty of Thai Nut Sauce and nice oils like extra virgin olive oil or flavored oils to drizzle on the wraps before eating.

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