**Thai Cabbage Cups**

*Ingredients*

1 tsp. sesame oil + ½ tsp. sesame oil (keep separate)

1 tsp. ginger, peeled and minced

2 garlic cloves, minced

½ lb. ground beef

1 ½ tsp. sugar

1 T. lime juice

1 ½ tsp. water

1/8 tsp. crushed red pepper

¼ c. red onion, thinly sliced

1 carrot, grated

¼ c. cilantro, chopped

4-5 cabbage leaves (1 per person)

1 T. dry-roasted peanuts, finely chopped

*Directions:*

1. Heat a medium skillet (frying pan) over medium high heat (3 minutes).
2. Add 1 tsp. sesame oil to hot pan, swirl to coat the bottom.
3. Sauté the ginger and garlic in the sesame oil (cook for 1 minute).
4. Add the ground beef and cook until browned all the way through.
5. In a large bowl, stir together ½ tsp. sesame oil, sugar, lime juice, water and red pepper.
6. Add the beef mixture, onion, grated carrot and cilantro to the bowl. Toss well to mix the seasonings.
7. Divide the beef mixture among the cabbage leaves.
8. Top with the chopped peanuts.