

PLANT-BASED PAIRING: 2016 COCCO CAMORATA MONTEFALCO ROSSO

Grape Varietals: Sangiovese 60%, Merlot 25%, Sagrantino 15%.

Intense ruby red color, fruity with spicy notes, fresh on the palate with balanced tannins, broad and persistent.

SPICY THAI LETTUCE WRAPS

RECIPE BY POWERED BY PLANTS CONSULTING



These wraps are bold and refreshing with a pop of acidity, sweetness, and spice. They pair perfectly with the fruity, spicy notes of this intense red blend. To make them less spicy, use less red curry paste.

Ingredients: (Makes 8 wraps)

For the rice:

- 1/2 cup dry basmati, jasmine, or rice of choice
- 1/2 tsp. sea salt
- 1/2 tbsp. curry powder
- 1 tbsp. freshly squeezed lime juice

For the vegetables:

- 1 white onion, finely chopped
- 2 carrots, finely chopped
- 1/2 tsp. sea salt
- 1/2 cup water (plus another 1/2 cup for later), you can also use vegetable broth for added flavor
- 2 tsp. curry powder
- 2 tbsp. red curry paste, 1 tbsp. if you want it less spicy
- 2 tsp. freshly squeezed lime juice
- 1 15 oz can white beans, drained & rinsed
- 2 tsp. pure maple syrup or other sweetener of choice
- 1/4 cup chopped fresh cilantro (optional)
- 8 large romaine lettuce leaves, washed and patted dry

For dipping sauce:

3 tbsp. water, 2 tbsp. freshly squeezed lime juice, 2 tbsp. pure maple syrup, 2 tbsp. red curry paste (if you want less spicy, use 1), 1/4-1/2 tsp. sea salt

Mix all the ingredients together and whisk. You can warm mixture in a saucepan, if desired, but not necessary.

Instructions:

- In a medium pot, add all the rice ingredients, plus 1 cup water, over high heat.
- Cover with a lid, once it comes to a boil, and reduce the heat to simmer.
- Get started on your vegetables while rice cooks.
- Cook rice for about 20 minutes or until the water has evaporated.
- Remove from heat and let rest with lid for 5 minutes. Then fluff with fork.
- For vegetables, add the onion, carrots, 1/2 tsp. salt and 1/2 cup water to a large saucepan over medium heat.
- Stir the mix well, bring to a simmer, and cover with a lid. Cook for 10 minutes. Stir a couple of times during the 10 minutes to prevent sticking.
- Once water is absorbed, add the curry powder, red curry paste, lime juice, remaining 1/2 cup water, white beans, maple syrup, and cilantro. Stir well.
- Cook a couple of minutes until heated through and ingredients absorb the water.
- Add the prepared rice to the vegetable mix and stir well. Add additional salt if needed.
- Spoon mixture into lettuce leaves and serve with the dipping sauce.