



Ginger-Lemongrass Roasted Oyster Banh Mi Lettuce Wraps

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INGREDIENTS

For Banh Mi Slaw:

- 1/4 cup shredded carrots
- 1/4 cup shredded daikon radishes
- 1/4 cup sugar
- 1/4 cup rice wine vinegar

For Oysters:

- 1 pint shucked Wellfleet Oysters
- 1/4 cup minced ginger
- 1/4 cup minced lemongrass
- 1/4 cup oyster sauce

For Lettuce Cups:

- Leaf lettuce of choice
- Sliced cucumbers
- Banh Mi Slaw
- Hoisin Sauce
- Roasted Oysters
- Cilantro Springs
- Sliced Jalapeño
- Squeeze of Lime
- Lime wedges for serving

DIRECTIONS

1. For Banh Mi Slaw, combine all ingredients at least one hour in advance.
2. For Oysters, toss all ingredients together in a roasting pan.
3. Roast at 450° in a convection oven or at 475° in a conventional oven for 5-8 minutes.
4. For Lettuce cups, place lettuce cup on plate and top with: sliced cucumbers, Banh Mi Slaw, hoisin sauce, roasted Wellfleet Oysters, cilantro springs, sliced jalapeno and a squeeze of lime.
5. Serve with lime wedges if desired.

NOTES

Caution: this dish is mind blowing so consider making a double batch!
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