

Our State eats

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Pork-Stuffed Collard Wraps

Yield: 6 to 8 wraps.

For the ground pork mixture:

- 3 tablespoons toasted sesame oil
- 1½ pounds ground pork
- ¼ cup red onion, diced
- ½ teaspoon fish sauce
- 1½ cups green cabbage, shredded
- ¼ cup carrots, shredded
- Salt and pepper to taste

For the sauce:

- ¼ cup hoisin sauce
- 2 tablespoons low-sodium soy sauce
- 2 tablespoons rice vinegar
- 1 tablespoon brown sugar
- 1 tablespoon ginger, freshly grated
- 1 tablespoon fresh lime juice
- 2 cloves garlic, minced

For the collard leaves:

- 2 cups chicken stock
- 8 to 10 collard leaves, thoroughly washed and de-stemmed

For serving:

- Green onions, sliced
- Peanuts, chopped
- Lime wedges
- Cilantro

For the ground pork mixture: Heat sesame oil in a large skillet over medium-high heat. Add ground pork and brown it, breaking it up as it cooks. Cook pork until there's no pink remaining, about 5 to 6 minutes.



Stir in onion and fish sauce. Add all sauce ingredients. Cook until onion becomes translucent, about 1 to 2 minutes.

Reduce heat to low, and stir in cabbage and carrots. Season with salt and pepper to taste.

For the collard leaves: In a medium skillet, heat chicken stock over medium heat. Just before stock comes to a boil, add collard leaves. Reduce heat to low, and cook collards for 5 to 7 minutes or until fork-tender. Remove collards from stock and lay flat on a cutting board.

Spoon approximately ¼ cup of ground pork mixture into center of each collard leaf. You may need to use two leaves overlapping, depending on size. Add toppings as desired. Fold ends of collard leaves over the pork mixture and roll tightly. Serve warm.

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