

Ginger Walnut Lettuce Cups with Persimmons

Ingredients

- 3 Fuyu persimmons
- 2 limes
- 2 scallions
- ¼ chopped fresh cilantro
- ¼ tsp. fresh ginger
- Salt and pepper, to taste
- Lettuce leaves, for serving

For the Walnut “Meat”

- ½ medium onion
- 2 cloves garlic
- 2 cups raw walnuts
- 2 tbsp. soy sauce
- 1 tbsp. fresh ginger
- 1 tbsp. sesame oil
- ½ tsp. smoked paprika
- ½ tsp. cumin
- ¼ tsp. black pepper
- Thai chili powder, to taste
- Salt, to taste

Steps

1. To make the persimmon topping, peel and chop the persimmons into small pieces. Chop the scallions and cilantro, and grate or mince the ginger. Add all of that to a mixing bowl, and juice the two limes in as well. Season with salt and pepper to taste, and set aside.
2. Roughly chop the onion into a couple pieces and place it in a food processor, along with the peeled garlic. Pulse several times, until it is roughly chopped. Add the remaining walnut meat ingredients, and pulse until you have a nice crumble texture.
3. Add a little cooking oil or a little water to a skillet, and transfer the walnut mixture to the hot pan. Cook on medium heat, stirring frequently, for 5-10 minutes. Once cooked, scoop tablespoon sized portions onto your lettuce cups, and top with the persimmon salsa.

