**Vietnamese Meatballs Lettuce Wrap**

**Ingredients:**

6 pork sausages

2 tablespoons sunflower oil

1 tablespoon fish sauce

1 tablespoon soy sauce

1 tablespoon honey

1 tablespoon water

½ carrot peeled

½ Lebanese cucumber, peeled lengthways

½ red onion, peeled lengthways

Baby cos lettuce leaves

Optional ½ cup (125mls) Vietnamese dipping sauce (nuoc cham)

**Method:**

Squeeze the sausage meat from its casings and roll into walnut sized balls. If you keep your hands wet, the balls will roll better and not stick to your hands.

Heat oil in a deep frying pan over medium heat and cook the meatballs, turning, for 5-6 minutes until golden and cooked through.

Add fish sauce, soy sauce, honey and 1 tablespoon water to the pan and stir to coat, scraping bottom of the pan, set aside. Divide the carrot, cucumber, capsicum and onion among lettuce leaves, top with meatballs. Drizzle over dipping sauce and pan juices.