

Gluten Free ~ Dairy Free
Orange Beef Lettuce
Wraps Filling

Directions: Thaw and heat over medium low heat until heated through. Put a small amount of meat mixture onto a lettuce leaf and top with desired toppings. Fold over leaf and eat. Serve with rice if desired.

Date Made:

Use By:



Gluten Free ~ Dairy Free
Orange Beef Lettuce
Wraps Filling

Directions: Thaw and heat over medium low heat until heated through. Put a small amount of meat mixture onto a lettuce leaf and top with desired toppings. Fold over leaf and eat. Serve with rice if desired.

Ďate Made:

Use By:



Gluten Free ~ Dairy Free
Orange Beef Lettuce
Wraps Filling

Directions: Thaw and heat over medium low heat until heated through. Put a small amount of meat mixture onto a lettuce leaf and top with desired toppings. Fold over leaf and eat. Serve with rice if desired.

Date Made:

Use By:



Gluten Free ~ Dairy Free
Orange Beef Lettuce
Wraps Filling

Directions: Thaw and heat over medium low heat until heated through. Put a small amount of meat mixture onto a lettuce leaf and top with desired toppings. Fold over leaf and eat. Serve with rice if desired.

Date Made:

Use By:



Gluten Free ~ Dairy Free
Orange Beef Lettuce
Wraps Filling

Directions: Thaw and heat over medium low heat until heated through. Put a small amount of meat mixture onto a lettuce leaf and top with desired toppings. Fold over leaf and eat. Serve with rice if desired.

Date Made:

Use By:



Gluten Free ~ Dairy Free
Orange Beef Lettuce
Wraps Filling

over medium low heat until heated through. Put a small amount of meat mixture onto a lettuce leaf and top with desired toppings. Fold over leaf and eat. Serve with rice if

Date Made:

Use By: