

Thai Chicken Lettuce Wraps

20 MIN · SERVES 4 · LUNCH

INGREDIENTS

- 2 cups cooked shredded chicken
- 1/4 cup red bell pepper, diced
- 1/4 cup shredded carrots
- 1/4 cup purple cabbage, thinly sliced
- 2 green onions, sliced
- 1/4 cup fresh cilantro, chopped
- 1 avocado, diced
- 1 head butter lettuce or romaine
- Peanut sauce: natural peanut butter, tamari, lime juice, rice vinegar, honey, and minced garlic

DIRECTIONS

- 1 Whisk the peanut sauce ingredients with 1-2 tablespoons of water until smooth and pourable.
- 2 In a large bowl, combine shredded chicken, bell pepper, carrots, cabbage, green onions, and cilantro.
- 3 Drizzle with sauce and toss until the chicken mixture is lightly coated.
- 4 Spoon into lettuce leaves, top with diced avocado, and serve with extra lime or cilantro.

