

Thai Lettuce Cups

adapted from [The Sisters Cafe](#)

1 Tbsp olive oil
1 lb chicken breasts, cut into cubes
salt and freshly ground black pepper
1 red bell pepper, chopped
1/4 cup sweet chili sauce
1/4 cup honey
1-2 heads iceberg lettuce, cut into quarters and leaves gently removed
1/2 cup honey roasted peanuts, chopped
juice of a lime (to taste)
1 handful basil, chopped

Heat oil in a large skillet. Add chicken and season with salt and pepper. Cook until chicken is cooked through. Drain liquid if necessary. Add bell pepper and cook until soft, about 3 minutes. Add sweet chili sauce and honey. Simmer to reduce and coat chicken. Before serving stir in lime juice and peanuts. Sprinkle with basil. Serve in lettuce cups.

Serves 4-6

printed from [Cooking with Mandy](#)