

Chicken Lettuce Wraps

Servings: 2

From Coupon Kitchen

Ingredients

Cooking spray

1/2 package ground chicken

1/4 cup diced onion

1/4 tsp pepper

1/2 tsp minced garlic

1 tsp olive oil

2 cups broccoli slaw mix

1/2 tsp minced ginger

1/2 tsp red pepper flakes

1 1/2 Tbsp reduced-sodium soy sauce

2 Tbsp chopped peanuts

1 head Boston lettuce leaves

Preparation

1) Heat a large skillet over high. Coat with cooking spray and add chicken, onion, pepper and garlic. Cook until chicken is no longer pink, stirring often to break up meat. Remove from pan and set aside.

2) Add 1 tsp olive oil to pan and heat to medium. Add broccoli slaw mix and saute, about 4 minutes. Stir in ginger, red pepper flakes, soy sauce, and peanuts. Add chicken and toss to coat. Let simmer until chicken is warmed through and serve in lettuce cups.