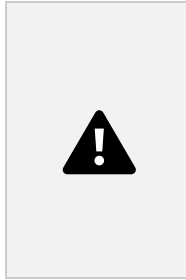


Asian Chicken Lettuce Wraps

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I've found that the chicken filling keeps well in the fridge. This means that I can make a big batch for dinner and then have the leftovers for lunch over the next few days, or make this for a party without cooking until the last minute.

Ingredients:

1 lb skinless, boneless chicken thighs, diced and fat skimmed

1/2 cup diced carrots

1/2 cup diced sweet potatoes

1/2 cup diced yellow onion

1-2 tsp minced garlic

1/4 cup fresh cilantro leaves (and more for garnish)

1 head boston lettuce, washed and leaves separated

4 Tbsp sesame oil (divided)

4 Tbsp soy sauce (divided)

1 cup Sweet Chili Peanut Sauce (I used Kroger Brand)

Directions:

Preheat 2 tbsp sesame oil in skillet. Add diced chicken and saute in 2 tbsp soy sauce. Cook chicken until no longer pink (approx. 5 mins). Remove chicken from skillet and place on a plate or bowl and set aside. In the same skillet, heat the remaining sesame oil. Add chopped carrots,

sweet potatoes, onion and garlic. Cook for approximately 5 - 7 minutes, stirring frequently. Add cilantro and remaining soy sauce and mix well. Cover and let simmer over medium-low heat for another 5 minutes or until desired tenderness. You don't want the vegetables to be mushy, just softened.

Add cooked diced chicken thighs back into skillet and toss with vegetables. Add 1 cup sweet chili peanut sauce, stir well and let heat through (about 2 mins). Serve warm on lettuce leaves and garnish with more fresh cilantro. Enjoy!!