

THAI CHICKEN LETTUCE WRAP

Ingredients:

1 tsp Sesame Oil
2 cloves Garlic - Minced
1 Large Onion - Diced
1 cup Carrot - Shredded
1 Lbs Chicken - Ground or Cubed
3 TBSP Liquid Aminos
2 tsp Rice Vinegar
2 TBSP Brown Sugar
1 TBSP Natural Peanut Butter
1 dash Chilli Paste
2 tsp Cornstarch
2 tsp Water
12 leaves Romaine or Butter Lettuce
1/4 cup Peanuts - Chopped
3-4 Green Onions - Chopped

Directions:

1. Add the ground chicken and brown until cooked through.
2. Add liquid aminos, rice vinegar, brown sugar, peanut butter & chilli paste and stir well until combined.
3. Combine cornstarch & water in a small bowl with a whisk until cornstarch is dissolved.
4. Add cornstarch mixture to the pan and stir well as the sauce thickens.
5. Remove the pan from heat & serve chicken mixture in its sauce in lettuce wraps with chopped peanuts and green onions.

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