

Chicken & Cucumber Lettuce Wraps with Peanut Sauce

Ingredients

- *¼ cup creamy peanut butter*
- *2 tablespoons low-sodium soy sauce*
- *2 tablespoons honey*
- *2 tablespoons water*
- *2 teaspoons toasted sesame oil*
- *2 teaspoons olive oil*
- *3 scallions, sliced, white and green parts separated*
- *1 serrano pepper, seeded and minced (2 tsp.)*
- *1 tablespoon minced fresh ginger*
- *2 teaspoons minced fresh garlic*
- *1 pound ground chicken breast*
- *1 cup diced jicama*
- *16 Bibb lettuce leaves*
- *1 cup cooked brown rice*
- *1 cup halved and thinly sliced English cucumber*
- *½ cup fresh cilantro leaves*
- *Lime wedges, for serving*

Steps

1. *Whisk peanut butter, soy sauce, honey, water, and sesame oil in a small bowl.*
2. *Heat olive oil in a large nonstick skillet over medium heat. Add scallion whites, serrano, ginger, and garlic; cook until starting to soften, about 2 minutes. Add chicken; cook, breaking it up with a spoon or potato masher, until cooked through, 3 to 4 minutes.*

- 3. Add the peanut sauce to the chicken mixture; cook until the sauce has thickened, about 3 minutes. Remove from heat. Stir in jicama and scallion greens.**
- 4. To serve, make 8 stacks of 2 lettuce leaves each. Divide rice, the chicken mixture, cucumber, and cilantro among the lettuce cups. Serve with lime wedges.**