THAI CHICKEN Lettuce Wraps

1 pound ground chicken breast or turkey  
1 clove garlic, minced  
1 tsp. olive oil  
1 Tbsp. lite soy sauce  
1/2 cup red onion, chopped fine  
2 green onions, sliced  
1 small serrano or jalapeno pepper, minced (or more if you like it hot!)  
1/4 cup chopped fresh mint  
1/4 cup chopped fresh basil  
1/4 cup chopped fresh cilantro  
juice of 1 lime  
freshly ground black pepper to taste  
Boston or other lettuce leaves for serving  
  
DIRECTIONS: Sauté the ground chicken or turkey and the garlic in olive oil until no longer pink. Remove from heat and cool slightly. Transfer to a large bowl. Add the remaining ingredient except the lettuce leaves and toss well to combine. Serve warm or at room temperature, placing a heaping spoonful of the chicken mixture in a lettuce leaf. Roll up and enjoy! You may adjust the herbs in this dish to suit your own taste.