

Thai chicken **LETTUCE WRAPS**

INGREDIENTS

1622130	1 POUND GRILLED NATURAL BREAST STRIPS
2004000	3 CLOVES GARLIC
1437052	3T VEGETABLE OIL
2005544	3T LIME JUICE
	3T FISH SAUCE
	3TSP SRIRACHA
1443100	3TSP BROWN SUGAR
9019893	½ CUP CHOPPED CILANTRO
2030000	BETTER LEAF LETTUCE

DIRECTIONS

IN A LARGE HOT SAUTE PAN ADD OIL AND GARLIC, SAUTE FOR 2 MINUTES UNTIL YOU CAN START TO SMELL THE GARLIC. ADD CHICKEN AND SAUTE UNTIL CHICKEN IS HEATED THROUGH. ADD LIME JUICE AND FISH SAUCE ADD TOSS UNTIL CHICKEN IS COATED. REMOVE FROM HEAT. IN A SMALL BOWL WHISK TOGETHER SRIRACHA AND BROWN SUGAR FOR YOUR SAUCE. TO ASSEMBLE; PLACE CHICKEN ON A LETTUCE LEAF, TOP WITH CILANTRO AND A DRIZZLE OF SAUCE, FOLD OR WRAP AND EAT LIKE A TACO.

