



Asian Chicken Lettuce Wraps

Approx. Servings/Yield: Serves 4 each as appetizer / 2 each as entrée

Prep/Cook Time: 30 minutes

Ingredients:

1 lb.	UC TYSON Ground Chicken #22856
1/3 c.	Green Onions, chopped
2 tbsp.	ROLAND Soy Sauce, less sodium #87076
to taste	ACH DURKEE Pepper, Black Regular #54961
8 ea.	Bib or Leaf Lettuce
3/4 c.	ROLAND Water Chestnuts Sliced #42530
3/4 c.	Carrots, shredded
1/4 c.	MINOR'S General Tso's RTU Sauce #31310-5
1 c., on side	ROLAND Sweet Chili Sauce #87192

Directions:

- Brown the Tyson ground chicken in large nonstick skillet over medium high heat for approx. 10 minutes or until chicken is no longer pink and internal temperature reaches 165 F.
- Break up into small crumbles with a spoon.
- Add green onions and soy sauce, season with black pepper to taste. Add General Tso's sauce. Cook and stir for 4 minutes.
- Evenly spoon ground chicken mixture onto each lettuce leaf.
- Top with equal amounts of water chestnuts and carrots.
- Spoon some chili sauce over top.
- Wrap lettuce around filling. Serve with remaining sauce.