



## SAVORY CHICKEN LETTUCE WRAPS WITH THAI CHILI SAUCE

### INGREDIENTS

- 1 lb ground chicken
- 1 tbsp soy sauce
- 1 tsp sesame oil

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# Savory Chicken Lettuce Wraps with Thai Chili Sauce

## Ingredients:

- 1 pound ground chicken
- 1 tablespoon soy sauce
- 1 teaspoon sesame oil
- 1/2 teaspoon garlic powder
- 1/4 teaspoon red pepper flakes
- 1/4 cup chopped green onions
- 1/4 cup chopped cilantro
- Lettuce leaves, for wrapping
- Thai chili sauce, for serving

## Instructions:

1. **Cook the Chicken:** In a large skillet, cook the ground chicken over medium heat until browned and cooked through. Drain off any excess grease.
2. **Add Flavorings:** Stir in soy sauce, sesame oil, garlic powder, and red pepper flakes. Cook for an additional minute, or until the flavors are combined.
3. **Add Fresh Herbs:** Remove the skillet from heat and stir in the green onions and cilantro.
4. **Assemble Lettuce Wraps:** Spoon the chicken mixture onto lettuce leaves and roll up. Serve with Thai chili sauce for dipping. Enjoy

Prep Time: | Cooking Time: | Total Time: | Servings: 4" @tutti