

Chicken & Cucumber Lettuce Wraps with Peanut Sauce

INGREDIENTS

- 1/4 cup peanut butter
- 2 Tbsps. low-sodium soy sauce
- 2 Tbsps. honey
- 2 Tbsps. water
- 2 tsps. sesame oil
- 2 tsps. olive oil
- 3 scallions, sliced, separate the white and green parts
- 1 serrano pepper, seeded and minced
- 1 tbsp. ginger, minced
- 2 tsps. garlic, minced
- 1 lb. ground chicken breast
- 1 cup diced jicama
- 16 **lettuce** leaves
- 1 cup cooked brown rice
- 1 cup English **cucumber**, halved and thinly sliced
- 1/2 cup fresh cilantro leaves
- optional: **lime** wedges, for serving

TIME: 40 MINS

SERVINGS: 4



Adapted from: @cherylshealthylife



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PROCEDURE

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 they start 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, chicken mixture, cucumber, and cilantro among the lettuce cups. Serve with lime wedges.



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