



Thai Chicken Lettuce Wraps

Ingredients

- 1 lb ground chicken
- 1 tbsp olive oil
- 2 tbsp red curry paste
- 1 tbsp ginger, minced
- 4 cloves garlic, minced
- 1 red bell pepper, sliced thinly
- 4 green onions, chopped
- 1 cup shredded cabbage or coleslaw mix
- ¼ cup hoisin sauce
- salt and pepper to taste
- 5 basil leaves, chopped
- ½ head iceberg lettuce, cut into half

Method

1. Add olive oil to a large skillet and heat until oil is very hot. Add ground chicken and cook until no longer pink and starts to brown, break it up with a wooden spoon as necessary. Should take about 3 minutes.
2. Add red curry paste, ginger, garlic, peppers, coleslaw mix, and stir-fry for another 3 minutes. Add hoisin sauce and green onions, and toss. Remove from heat then add basil and toss. Transfer cooked chicken to a bowl.
3. Serve by placing spoonfuls of chicken into pieces of lettuce, fold lettuce over like small tacos, and eat.

<http://www.jocooks.com/healthy-eating/thai-chicken-lettuce-wraps/>