

Chicken Lettuce Cups

Instructions

1. Start by preparing the sauce. Whisk together all of the ingredients and set aside.
2. To make the chicken, start by heating the oil over medium heat in a large pan. Once the pan is hot, add the chicken and cook until almost cooked through (some pink is okay at this stage), about 4 minutes or so.
3. Add the garlic, green onions, and peanuts, stirring for 3-4 minutes. Pour in $\frac{3}{4}$ of the sauce and mix to coat well. Let cook for a few more minutes, then remove from the heat.
4. Fill the lettuce cups with the chicken, and drizzle the remaining sauce on top. Squeeze more lime juice on top and add cilantro, if desired. Enjoy!

Ingredients

For the sauce:

- $\frac{1}{4}$ cup of low sodium soy sauce or coconut aminos
- $\frac{1}{2}$ cup of creamy peanut butter
- 1 lime, juiced
- 2 tsp of chili garlic paste, or more to taste
- 1 tbsp of coconut sugar
- 2 tsp of ground ginger
- $\frac{1}{4}$ cup of water, to thin as needed

For the chicken:

- 2 tbsp of avocado oil
- 1.5 lbs of ground chicken (thigh meat or chicken breast will work)
- 4 cloves of garlic, mashed
- 3 green onions, sliced
- $\frac{1}{2}$ cup of salted peanuts, crushed

For the lettuce cups:

- Butter lettuce
- Lime
- Cilantro

Grocery List

- Low sodium soy sauce or coconut aminos
- Creamy peanut butter
- Lime
- Chili garlic paste
- Coconut sugar
- Ground ginger
- Avocado oil
- Ground chicken
- Garlic
- Green onions
- Salted peanuts
- Butter lettuce
- Cilantro