

# Cashew Ginger Chicken Lettuce Wraps

4-6 servings

## Ingredients

- 2 tablespoons olive oil
- 1 yellow onion, diced
- 2 large cloves garlic, grated
- 1.25 lbs ground chicken
- 1 medium zucchini, diced
- 1/2 cup shredded carrot
- 1 red bell pepper, diced

## Sauce:

- 1 tablespoon sesame oil
- 1.5 inches of freshly grated ginger
- 2 tablespoon rice vinegar
- 2 tablespoons soy sauce
- 2 tablespoons honey
- Juice from 1 lime

## Garnishes:

- 3/4 cup bean sprouts
- 3 scallions, chopped
- 1/2 cup chopped cashews
- Cilantro
- Lime wedges
- Butter lettuce leaves for serving



## Steps:

1. Chop/dice onions, zucchini, bell pepper and carrots.
2. Preheat large nonstick skillet over medium heat. Add in olive oil, onions and garlic. Cook until softened, 3 minutes. Add in ground chicken, zucchini, carrot, and bell peppers.
3. While the meat is cooking, stir all ingredients for the sauce together in a small bowl.
4. Once chicken is thoroughly cooked, pour in sauce and cover to simmer 5-7 minutes.
5. Right before serving, stir in bean sprouts, scallions, cashews and cilantro.
6. Serve in butter lettuce cups.