

Egg Roll Lettuce Wraps



Servings:

6-8 servings

Prep Time:

10 minutes

Cook Time:

20 minutes

Ingredients

- 1 tbsp **Olive Oil**
- 1 lb **Ground Chicken**
- 3/4 cup **Diced Onion**
- 2 tsp **Minced Garlic**
- 1.5 tsp **Minced Ginger**
- 1 cup **Shredded Carrots**
- 14 oz **Coleslaw Mix**
- 3-4 tbsp **Coconut Aminos**
- 1 tbsp **Rice Wine Vinegar**
- 1 tsp **Sesame Oil**
- 1 container **Boston Bib Lettuce**
- Garnish **Sliced Green Onions**

Method of Preparation

Step 1

Add oil to a pan and cook onions until translucent.

Add garlic and ginger and cook for about 1 minute until fragrant.

Step 2

Add ground chicken and break into pieces. Cook until browned.

Step 3

Add carrots and ½ the coleslaw mix to the pan.

Add coconut aminos and rice wine vinegar to pan and gently mix to coat. Cook 2-3 minutes.

Step 4

Add remaining slaw and toss to mix. Cook for additional 3 minutes.

Drizzle sesame oil and toss to coat.

Step 5

Portion into lettuce and garnish with scallions.

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