

## Spicy Chicken Lettuce Wraps

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Serves 4

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- 1 pound Chicken Tenders cut into ½-inch pieces
- ¼ tsp Black Pepper
- 2 TBSP Canola oil, divided
- 1 medium Onion, finely chopped
- 1 small Green Bell Pepper, finely chopped
- 1 small Sweet Red Pepper, finely chopped
- 1 can (8 oz.) sliced Water Chestnuts (drained and finely chopped)
- 1 can (4 oz.) Mushroom Stems and Pieces (drained and finely chopped)
- 2 Garlic cloves, minced
- ½ cup Stir-Fry Sauce (House of Tsang Saigon Sizzle Sauce)
- 1 tsp Soy Sauce (La Choy)
- 8 Bibb or Boston Lettuce leaves
- ¼ cup salted Peanuts
- 2 tsp minced fresh Cilantro



Sprinkle the chicken with the pepper. In a large skillet or wok, stir-fry chicken in 1 TBSP oil until no longer pink. Remove and set aside.

Stir-fry the onion and peppers in the remaining oil for 5 minutes. Add the water chestnuts, mushrooms and garlic, stir fry 2-3 minutes longer or until vegetables are crisp tender. Add stir-fry sauce and soy sauce. Stir in chicken and heat through. Add the peanuts and cilantro and combine. To serve, place ½ cup of mixture on each lettuce leaf and fold the lettuce over the filling.