

Thai Chicken Lettuce Wraps

Prep: 35 min; Yield: 6 servings

Ingredient List

- 1/4 cup rice vinegar
- 2 tablespoons lime juice
- 2 tablespoons reduced-fat mayonnaise
- 2 tablespoons reduced-fat creamy peanut butter
- 1 tablespoon brown sugar
- 1 tablespoon reduced-sodium soy sauce
- 2 teaspoons minced fresh gingerroot
- 1 teaspoon sesame oil
- 1 teaspoon Thai chili sauce
- 1 garlic clove, chopped
- 3 tablespoons canola oil
- 1/2 cup minced fresh cilantro
- 2 cups cubed cooked chicken breast
- 1 small sweet red pepper, diced
- 1/2 cup chopped green onions
- 1/2 cup shredded carrot
- 1/2 cup unsalted dry roasted peanuts, chopped, divided



Original Recipe found at:

<https://www.tasteofhome.com/recipes/thai-chicken->

Instructions:

Step 1: In a blender, combine the first 10 ingredients. While processing, gradually add oil in a steady stream; stir in cilantro. Set aside.

Step 2: In a large bowl, combine the chicken, red pepper, onions, carrot and 1/4 cup peanuts. Add dressing and toss to coat. Divide among lettuce leaves; sprinkle with remaining peanuts. Fold lettuce over filling.

