

Asian Lettuce Wrap Filling

Sauce:

5 T. coco aminos
2 T. almond butter
1 T. maple syrup
2 t. rice vinegar

Filling:

1 T. olive oil
1 lb. ground chicken
1/2 onion, diced fine
1 large carrot, shredded
1/2 garlic clove, minced
1/2-inch piece of fresh ginger, grated
1/4 c. fresh fennel, diced
1 T. fresh cilantro, chopped
1 T. fresh mint leaves, chopped
1/4 c. salted cashews

Butter Lettuce leaves for making lettuce wraps, or rice.

Place sauce ingredients in a bowl. Whisk to combine. Set aside.

Heat the olive oil in a large saute pan over medium heat. Add the onions and chicken, and cook until browned, breaking up the chicken as it cooks.

Add the garlic, ginger, fennel, and carrot, and continue cooking for a few minutes. Add the sauce and cook an additional 3-4 minutes, until the sauce has partially cooked down. Serve in lettuce leaves or over rice with the cilantro, mint and cashews for garnish.

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