

THAI CHICKEN LETTUCE WRAP

Wrap their tastebuds in delight with fresh shredded veggies and chicken smothered in a creamy and satisfying peanut butter sauce.

Jif That Dish™ Winner.

Servings: 2



Ingredients

Peanut Butter Sauce:

- 2 cups Jif® Creamy Peanut Butter
- 4 cloves garlic, minced
- 6 tablespoons soy sauce
- 3 tablespoons rice wine vinegar
- ½ cup coconut milk, unsweetened

Wrap:

- 2 cups cooked chicken breast, shredded
- 1 ½ cups red cabbage, shredded
- ¼ cup carrots, shredded
- 2 tablespoons water chestnuts, chopped
- 2 tablespoons green onions, sliced
- 6 bibb lettuce leaves

Directions

1. Combine peanut butter with the remaining sauce ingredients in a small bowl, set aside for later use.
2. Place shredded chicken, cabbage, carrots, water chestnuts, and green onions into a medium size bowl. Pour just enough peanut butter sauce over chicken mixture to coat.
3. Arrange bibb lettuce leaves on serving plates. Place equal amounts of Thai chicken onto lettuce leaves. Serve remaining sauce in ramekins for dipping.