



*cara price*

## ASIAN LETTUCE WRAPS

### INGREDIENTS

for the filling:

- 2 pounds ground chicken
- 1/2 cup green onions, chopped
- 1/2 cup carrots, chopped
- 2 tablespoons arrowroot flour
- 2 tablespoons olive oil
- 1 tablespoon sesame oil
- 2 teaspoons garam masala
- 1 teaspoon salt
- 1/2 teaspoon chili powder

for the sauce:

- 3 tablespoons lime juice
- 3 tablespoons coconut aminos
- 1 tablespoon fish sauce
- 1 tablespoon honey
- 1 tablespoon lemongrass paste

### DIRECTIONS

mix the arrowroot flour, garam masala, salt & chili powder in a small bowl & set aside. then mix all the ingredients for the sauce together in a small bowl or mixing cup & set aside.

in a large flat bottomed skillet, heat the olive oil & the sesame oil over medium-high.

brown the ground chicken until it is almost cooked completely, then add the chopped carrots & continue cooking for about 1 minute.

sprinkle the flour/seasoning mix & stir quickly making sure it spreads evenly over the meat & carrots. add in the green onions & cook 1 more minute or until the chicken is fully cooked.

once the chicken is done, pour the sauce over the meat mixture & cook on low 1 minute. turn off the heat & let it sit on the stove top 1 minute to allow the sauce to thicken.

serve hot inside lettuce leaves.