

INGREDIENTS

Sauce:

- 1/3 cup sweet chili sauce
- 1 tablespoon peanut butter
- ½ teaspoon freshly grated ginger
- 2 teaspoons low sodium soy sauce
- ¼ cup fresh cilantro, chopped
- ¼ teaspoon crushed red pepper flakes

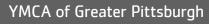
Filling:

- 2 teaspoons safflower or grapeseed oil
- ½ pound ground chicken
- 2 cloves garlic, minced
- ½ cup chopped onion
- ½ teaspoon salt
- ¼ teaspoon ground pepper
- 1 large carrot, grated
- ¾ cup shredded cabbage
- 3 green onions, chopped
- 1 head Boston (Bibb) lettuce

DIRECTIONS

- Warm oil in large skillet over medium heat, add chicken, garlic onions, salt and pepper, stirring occasionally until chicken is done.
- Add carrots, cabbage and green onions, cook for 2 more minutes.
- Combine sauce ingredients in a small bowl, add to pan, stir until combined
- Spoon into individual lettuce cups.





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