

RECIPE

Plant-Based Asian Chicken Lettuce Wraps

Plant-Based Asian Lettuce Wraps (better than a certain chain restaurant)! A quick, easy, and healthy lunch or dinner that taste #camillolicious! The perfect Summer meal!

Serves **4 - 6**

Ingredients

- 4 plant-based chicken cutlets (shredded)
- 2 Tbsp peanut oil
- ½ onion, diced small
- 1 red bell pepper , diced small
- 1 green bell pepper, diced small
- 1 (8 oz) can water chestnuts, drained and minced
- **FOR THE SAUCE:**
- 3 Tbsp low sodium soy sauce
- 3 Tbsp vegan hoisin sauce
- 1 Tbsp toasted sesame oil
- 1 Tbsp rice wine vinegar
- 1 Tbsp creamy peanut butter
- 1 Tbsp agave
- 1 Tbsp vegan sweet chili sauce
- ½ tsp garlic powder
- ¼ tsp ground ginger
- **TO SERVE:**
- 1/2 cup roasted peanuts, chopped
- 3 large bibb lettuce: wash, dried, and separate each leaf
- 1 (12 oz) bag coleslaw mix, no dressing
- 1 bunch green onions, sliced thin
- Sriracha (optional)
- 2 - limes, cut into 8 wedges each

Preparation

1. **Place all the sauce ingredients into a medium bowl. Using a whisk, whisk together all the sauce ingredients until well combined and set aside.**
2. **On medium to high heat, heat 2 Tbsp of peanut oil in a frying pan.** Once hot, add shredded plant-based chicken and cook until golden brown. Add onion, bell peppers and water chestnuts. Cook for 5-8 minutes until onion is translucent and bell peppers are cooked down and are becoming soft.
3. **Add sauce and simmer on low heat until the plant-based chicken and veggies are evenly coated and everything is heated through.**
4. **Serve in bibb lettuce leaves, loaded with coleslaw mix, topped with crushed toasted peanuts, sliced green onions, sriracha, and a wedge of lime. Enjoy!!!!**

Tips

I put together two bibb lettuce leaves when preparing to add the plant-based chicken mixture. This way it's easier to roll and pick-up the lettuce wraps when serving. You can also add the mixture on top of rice noodles or rice for a hearty meal. This recipe can also be prepared gluten-free by using GF soy sauce or coconut aminos. If you don't like peanuts you can substitute with toasted sesame seeds and tahini paste.