

Thai Chicken Lettuce Wraps with Paleo 'Peanut' Sauce

Chicken Marinade Ingredients:

- 1 lb. organic chicken, chopped into small pieces
- 3 tbsp soy sauce of choice
- 1 tbsp seasoned rice vinegar
- 1 tbsp sesame oil
- 2 gloves garlic, crushed
- 2 tbsp scallions, chopped
- 1/2 tsp lime Juice
- 1/2 tsp red pepper flakes, more to taste
- Optional: 1 tsp fresh grated ginger

Additional Ingredients:

- 4-5 mushrooms, chopped fine
- 2 handfuls fresh organic spinach, chopped
- 1 cup bean sprouts
- 1/2 white onion, chopped
- 1/4 cup scallions, chopped
- 1/3 cup organic carrots, shredded
- 1/4 cup fresh basil leaves, chopped
- 1 tbsp sesame oil (or oil of choice)
- 2 garlic cloves, crushed
- Organic lettuce leaves
- Optional: additional tbsp coconut amines
- 1/2 tsp red pepper flakes, more to taste
- 1/4 tsp ground garlic
- 1/2 tsp sesame seeds
- Dash of Himalayan sea salt
- Dash of freshly ground pepper

Paleo "Peanut" Sauce

- 3 tbsp raw almond butter
- 1 tbsp coconut aminos
- 1 tbsp seasoned rice vinegar
- 1 tbsp sesame oil (or oil of choice)
- 1 tsp lime juice
- 1 garlic clove, crushed
- Optional: red pepper flake



Instructions:

1. Remove chicken from refrigerator and chop into small pieces
2. In a bowl or Tupperware combine marinade ingredients, mix, and add in chicken
3. Let sit while chopping vegetables
4. In a wok, or large skillet, heat 1 tbsp oil and sauté garlic
5. Add onion and mushrooms and let cook for 3-5 minutes, stirring occasionally
6. Add in chicken and let cook until fully cooked, save extra marinade
7. Add bean sprouts, spinach, and basil- let cook for 5 more minutes
8. Taste and add optional tbsp coconut aminos, red pepper flakes, salt, and pepper to desired
9. Optional: Remove chicken mixture and transfer to cutting board, chop even finer if desired
10. Optional: make paleo 'peanut' sauce by whisking together all ingredients until smooth, place in fridge until ready to eat
11. Lay out lettuce leaves on a plate and add Thai chicken mixture
12. Garnish with scallions, sesame seeds, and a drizzle of paleo 'peanut' sauce

