



Recipe Details

Recipe Name - Asian Chicken Lettuce Wraps

Recipe Steps -

Ingredients

For "Chicken"

- 1 Tbsp sesame seeds, toasted
- 1 1/2 cups ground soy
- 1 1/2 cups water
- 1 tsp veggie Better than Bouillon
- 3 green onions, chopped

For Sauce

- 1/4 cup tamari
- 1 1/2 Tbsp minced garlic
- 2 Tbsp date paste
- 2 Tbsp water
- 1 Tbsp chopped ginger
- 1 Tbsp rice vinegar
- 1 Tbsp chili paste
- 1 Tsp garlic powder
- Sliced almonds (optional)
- Lettuce for wraps

Instructions

- 1) Grind up soy curls to mimic ground chicken, and soak soy for 10 minutes
- 2) Toast sesame seeds in a hot skillet for 1 minute
- 3) After 10 minutes, saute soy with sesame seeds, Better than Bouillon, green onions, and pepper to taste
- 4) Once brown, mix in all sauce ingredients and incorporate well
- 5) Enjoy in lettuce of your choice

