

Chicken Lettuce Wraps

Make the sauce by mixing the following ingredients together, then set aside:

- 4 tablespoons SanJ organic gluten-free tamari (soy) sauce
- 3 tablespoons ketchup or tomato sauce
- 2 teaspoons Sriracha hot sauce (optional)*
- 2 teaspoons rice vinegar
- 2 teaspoons Madras curry powder
- pinch turmeric
- 2 teaspoons organic natural peanut butter
- ½ teaspoon gluten-free Thai Kitchen fish sauce
- 1 teaspoon brown sugar (optional)

Heat in a wok over medium high heat:

- 1 tablespoon grapeseed oil
- 1 teaspoon sesame or avocado oil

Add, stirring for 5 minutes, until fully cooked:

- 1 pound ground organic chicken or turkey

Add in and stir until just wilted:

- ¾ cup carrots, shredded
- 1½ cups savoy cabbage, shredded then chopped
- 1 cup shitake mushrooms, chopped
- 2 garlic cloves, minced
- ½ cup water chestnuts, chopped
- ¼ cup snow peas, chopped

Mix in the sauce you prepared earlier and heat through.

Serve with freshly washed organic Boston lettuce leaves.