

ASIAN CHICKEN Lettuce Cups

Servings: **4**

Serving Size: $\frac{1}{2}$ cup chicken mixture + **2** lettuce leaves

Prep Time: **15** minutes

What You Need

- 1 cup chopped, cooked chicken breast
- $\frac{1}{4}$ cup thinly sliced green onions (green parts only)
- $\frac{1}{2}$ cup finely chopped water chestnuts (or use $\frac{1}{4}$ cup chopped celery instead)
- $\frac{1}{2}$ cup frozen peas & carrots mix, thawed
- 2 tablespoons light Asian or Sesame dressing
- 8 iceberg lettuce leaves (cup-shaped)

Get Cookin'

- 1.** In a medium bowl, mix chicken, green onions, water chestnuts (or celery), peas & carrots, and dressing. Stir well.
- 2.** Microwave chicken mixture for 1 minute to warm.
- 3.** Scoop $\frac{1}{4}$ cup of the chicken mixture onto each lettuce leaf. Serve right away.

Tip

Leftover chicken is great for this recipe!

