

Lettuce Wrap

Ingredients:

- 1/3 cup Marzetti's Asian Ginger Salad Dressing or Newman's Own Sesame Ginger Dressing
- 1 teaspoon sesame oil
- 2 cups chopped, cooked chicken
- 1 1/2 cups fresh shredded cabbage
- 1/2 cup diced green onion
- 1/2 cup grated carrot
- 1 (8-ounce) can water chestnuts, drained and chopped
- 12 iceberg or butter lettuce leaves, washed and dried
- 1/2 cup chopped peanuts



Directions

1. In a large bowl, whisk together salad dressing and sesame oil.
2. Add chicken, cabbage, green onion, carrot, and water chestnuts. Toss until combined.
3. Spoon approximately 1/3 to 1/2 cup of the chicken mixture into each lettuce leaf.
4. For each leaf, sprinkle approximately one tablespoon of peanuts on top of the chicken mixture.
5. Serve immediately. Fold leaf and pick up like a taco shell to eat.

Makes 12 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.