

# LETTUCE WRAPS WITH CHICKEN

## COOKEE'S TOOL KIT

Chef's Knife  
Cutting Board  
Tablespoon  
Teaspoon  
Measuring Cups  
Mixing Bowls



## Ingredients

6 Boneless/Skinless Chicken Breasts  
1 Teaspoon Minced Ginger  
1 Tablespoon Hoi son Sauce  
2 Teaspoon toasted Sesame Seeds  
Bibbed Lettuce

¼ Cup Soy Sauce  
2 Cloves Garlic  
1 Cup Sliced Scallions  
1 Cup Peanuts  
1 Carrot

## Directions

1. Chop chicken into medium sized pieces.
2. In a bowl mix together minced ginger, soy sauce, garlic, toasted sesame seeds, add in chicken.
3. Allow to marinate 10-15 minutes.
4. In sauté pan stir fry marinated chicken until done.
5. Fill lettuce cups with mixture, and top with peanuts and sliced carrot.

