

Cilantro Lime Chicken Lettuce Wraps



Ingredients

Chicken, about 2lbs, strips

Water, ¼ cup

Lime juice, ¼ cup

Cumin, ½ tsp

Chili powder, ½ tsp

Cilantro, 1/3 cup, chopped

Olive Oil, 2 Tbsp

Spring Onion, ¼ cup chopped

Minced Garlic, 1 tsp

Lettuce, about 2 heads

Cilantro Lime Cream Sauce

Sour Cream, ¾ cup

Lime Juice, 2 tsp

Fresh Cilantro, ¼ cup chopped

Instructions

Add olive oil to skillet and saute chopped onion 2 minutes on medium heat. Add minced garlic and continue to saute for 1 minute. Add sliced chicken and season with cumin and chili powder. Add ¼ cup water to skillet and cook for another 7 minutes or until chicken cooked through. Top with lime juice and fresh cilantro.

To create the Cilantro Lime Cream Sauce, simply whisk together all the ingredients. If you would like a thinner consistency, feel free to add additional lime juice.

To create the lettuce wraps, grab a lettuce wrap and fill with chicken. Top with chopped onion, tomatoes (optional) and cilantro. Drizzle with Cilantro Lime Cream Sauce and ENJOY!