



## Thai Chicken Lettuce Wraps

### Ingredients

½ Tablespoon olive oil  
1 yellow onion, finely diced  
1 garlic clove, minced  
1 pound chicken breasts, cooked and shredded  
4 ounces whole roasted cashew nuts  
1 tablespoon cilantro leaves, rough chop  
4 romaine lettuce leaves

### Sauce Ingredients:

½ cups Thai sweet chili sauce  
1 Tablespoon lime juice  
2 Tablespoons cilantro leaves, rough chop

### Directions

1. Heat olive oil over medium heat in a large sauce pan. When the oil is heated, add the onion, garlic, and cook until they are slightly browned. Add the cashews and stir to combine well.
2. Add shredded chicken and toss to combine. Heat through. Add the cilantro and turn off the heat.
3. To assemble the lettuce wraps, spoon the filling onto the middle of the romaine lettuce, and drizzle with sauce.

### Yields – 4 servings

Calories: 324

Protein: 28 g

Carb: 16 g

Fat: 14 g

Sodium: 319 mg

Fiber: 1 g