



# Chicken Mince Lettuce Cup with Sweet Chilli Garlic Ginger sauce

SERVINGS: 5

PREPPING TIME: 15 MIN

COOKING TIME: 15MIN

APPROX

## Ingredients

500g ground chicken

1TBS The Weekend Blend By SAUC'D LOWNSLOW

1 tablespoon olive oil

1 bell pepper, diced

2 heads of baby cos lettuce

1 avocado, diced

2 TBS Sweet Chilli

Fried onions, to taste

3 spring onions, thinly sliced

Coleslaw mix, to taste

Optional: Hot Sauce

See next recipe for sauce.



## Directions

- 1.Heat the olive oil in a large skillet over medium -high heat. Add the ground chicken and cook, breaking it up with a wooden spoon, until browned and cooked through about 8 minutes.
- 2.Combine sauce ingredients and mix thoroughly adding The Weekend Blend.
- 3.Add the bell pepper and cook for an additional 2-3 minutes, until softened.
- 4.Stir in the spring onions whites; only cook for 1-2 minutes, until heated through.
- 5.Rinse and dry the lettuce leaves.
- 6.To assemble, spoon a small amount of the chicken mixture into each lettuce cup.
- 7.Top with coleslaw mix, diced avocado, Spring onion (Green parts), fried onions, and sweet chilli sauce.
- 8.Serve immediately and enjoy!
- 9.Note: You can adjust the quantity of ingredients as per your taste or substitute the chicken for any other protein or vegetables.