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Champagne Chicken Lettuce Wraps Recipe

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## CHAMPAGNE CHICKEN LETTUCE WRAPS RECIPE

### Ingredients

- 1 cup Rotisserie chicken (found in most grocery stores), or cooked chicken
- 1 green onion, sliced, green tops set aside
- 1 cup packaged coleslaw mix
- 1 Tablespoon (Tbsp) Coconut oil (could substitute Olive oil)
- 1 teaspoon Sesame Oil
- 1 Tablespoon (Tbsp) Cherchies® Champagne Mustard (or substitute our Hot Banana Pepper Mustard for the spicier palate)
- 1 Tablespoon (Tbsp) Soy sauce
- Leaves of butter lettuce, separated and washed

### Preparation

1. Separate, wash, and arrange butter lettuce leaves on a plate. Set aside. Slice green onions, reserving green tops for the garnish at the end.
2. In a small bowl, mix the Champagne Mustard and soy sauce. Turn skillet on to medium and add coconut oil. Add onions, sauteing for two minutes, then add chicken. After two more minutes, add the cabbage, the Champagne Mustard mix, and the sesame oil, stirring constantly. You want cabbage to be tender-crisp, not mushy.
3. Turn off heat and divide mixture into lettuce cups. Serve with soy sauce (optional). Garnish with green onion tops (I forgot this step in the picture because I gobbled them up rather quickly). To share or not to share, that is the question;) Enjoy!

