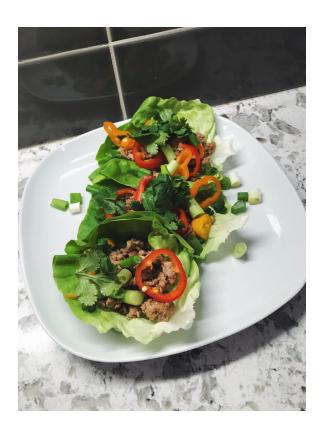
Thai Lettuce Wraps



Ready in **30 minutes**Serves **4 people**

Ingredients

- 2 Lbs Ground Turkey
- 1 Head Butter Lettuce
- 5 Green Onions (diced)
- 5 Small Peppers (sliced)
- ¼ Fresh Cilantro
- ½ Cup Sweet Chili Sauce (Trader Joes)
- 2 Tbsp Soy Sauce
- ½ Cup Peanuts

Preparation

- 1. Brown ground turkey in a fry pan. Add in sweet chili sauce and soy sauce, stir and simmer.
- 2. While ground turkey is simmering, slice the peppers and chop the green onions. Set Aside.
- 3. Wash the butter lettuce and place on your dinner place. Scoop in the turkey mixture.
- 4. Top with peppers, cilantro, green onion and peanuts.
- 5. Enjoy!

