

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!

