

Lettuce Wraps

INGREDIENTS

Ground chicken

Chopped garlic

Chopped onion/green onion

Sliced mushrooms

Soy sauce

Garlic powder

Chicken seasoning

Ground pepper

Fresh romaine lettuce

DIRECTIONS

Start to fry up the ground chicken until it is almost cooked all the way. Season it with the garlic powder, ground pepper, and chicken seasoning.

Add in the onion, garlic and mushrooms. Make sure everything was cooked well because you're dealing with chicken.

Once everything is cooked, drizzle in soy sauce to your liking. Make sure not to go overboard as soy sauce can be salty.

Alright. Now wash your lettuce! Make sure to rip your leaves off gently, try not to rip the leaves as they will be your wraps to hold your filling.

You're basically ready to eat. All you gotta do is put the meat filling in the lettuce leaves just like you would a regular wrap.