APPETIZER

Asian Chicken Lettuce Cups with Spicy Peanut Sauce

**Spicy Peanut Sauce:**
- 2 1/2 T. Honey
- 2 1/2 T. Peanut butter
- 1 T, 1 tsp. Soy sauce
- 2 1/2 tsp. Rice wine vinegar
- 2 1/2 tsp. Olive oil
- 1 1/4 tsp. Sesame oil
- 1 pinch Ginger, fresh minced
- 1/2 tsp. Crushed red pepper flakes

**Asian Chicken Lettuce Cups:**
- 8 oz. Cooked chicken breast, diced
- 1 T. Green onion, washed
- 1/3 c. Water chestnuts, sliced
- 1 pinch Mint leaves sprigs
- 1/4 tsp. Crushed Red pepper flakes
- 5 oz. Spicy peanut sauce
- 1 3/4 lb. or 20 Bibb lettuce leaves, washed
- 1/3 c., 1 1/2 tsp. Dry roasted peanuts, chopped

**METHOD OF PREPARATION:**

**Spicy Peanut Sauce:** Whisk all ingredients together and hold.

**Asian Chicken Lettuce Cups:**

1. Dice the green onions diagonally about 3/4 of an inch long. Fine chop the water chestnuts and mint.
2. Combine the 3 oz. spicy peanut sauce with the diced chicken, diced green onions, chopped water chestnuts, chopped mint, and the crushed red pepper flakes. Mix well.
3. Remove the number of lettuce cups needed for the event. Place 1 1/2 T. of the chicken mixture in each lettuce cup and then sprinkle with some of the granulated peanuts.
4. Just before serving, drizzle about 1/2 tsp. of the remaining spicy peanut sauce on top of each cup.

SERVES: 20 servings

NUTRITION: 90 Calories, 5 g Fat, 0.5 g Saturated Fat, 10 mg Cholesterol, 85 mg Sodium, 5 g Carbohydrate, 1 g Dietary Fiber, 6 g Protein

ALLERGENS: Tree Nut, Peanut, Wheat, Soybeans, Gluten