

CASHEW CHICKEN LETTUCE WRAPS

(adapted from [Loving Life](#))

for teriyaki sauce:

2Tbs. soy sauce
1 Tbs. rice vinegar
1 Tbs. brown sugar
1 tsp fresh grated ginger
1/8 tsp. cayenne pepper
1 tsp. Sesame oil

for chicken:

3/4lb. chicken breast or tenders, diced in small pieces
6 green onions, finely chopped
1/2 cup diced baby-bella mushrooms
3/4 cup chopped cashews
1 tsp. soy sauce
canola oil
6-8 butter lettuce leaves

for topping:

2 carrots, peeled & julienned
1/2 Tbs. Sesame Seeds

Mix all sauce ingredients, making sure the brown sugar dissolves.

Place some canola oil in a non-stick pan and cook chicken till cooked through and lightly browned. Add green onions, mushrooms, cashews and 1 tsp. soy sauce. Cook until mushrooms soften. Add teriyaki sauce. Cook stirring often on medium-high heat until sauce began to caramelize a bit on the chicken. Lower heat to low and continue to cook a bit longer or until the desired consistency is reached.

Serve on lettuce cups, adding julienned carrots and sesame seeds on top.