

Rotisserie Chicken



Lettuce Wrap



Ingredients

- 1 Lettuce Leaf
- 2 oz Shredded Rotisserie Chicken (about a handful)
- 1/2 Carrot
- 1/2 Cucumber
- 1 tbsp Sugar-Free Peanut or Almond Butter
- 1/2 tbsp Balsamic Vinegar
- 1/2 tbsp low-sodium Soy Sauce
- 1/4 tsp Garlic Powder
- 1/4 tsp Cayenne
- 1 tbsp Hot Water



Directions

1. Mix peanut butter, balsamic vinegar, soy sauce, garlic powder, cayenne, and hot water.
2. Shred carrot and cucumber. If easier, dice.
3. Spread mixed peanut sauce on lettuce leaf and top with shredded rotisserie chicken, carrot, and cucumber.

Summer Roll Variation

If you are not a fan of a lettuce wrap, this recipe can be made using rice paper. Rice paper can be found at HEB, usually in the international cooking aisle. It has less carbs than tortillas and makes excellent rolls. If using rice paper, dip in hot water before filling with ingredients so you can roll it together! Add shredded lettuce or cabbage in with the chicken.

