

NAME: *Chipotle Chicken Lettuce Wraps*

DATE: *5 October 2016*

Tools I used to make this recipe: Blender or food processor, saute' pan

Yield: Serves 2

Prep Time: 10 minutes

Total Time: 25 minutes

Ingredients:

- 2 tbsp extra virgin olive oil
- 1 lb. boneless skinless chicken breast
- 3 chipotle peppers
- 4 tbsp adobo sauce
- 1/3 cup cilantro, chopped
- Juice of 1 lime
- 1/2 red bell pepper, diced
- 2 scallions, thinly sliced
- 1 head lettuce, rinsed
- Salt and freshly ground pepper

Directions:

1. Heat the olive oil in a large pan over medium heat. Sprinkle the chicken with salt and pepper on both sides and place in the pan. Cook for 5-6 minutes per side until the chicken is cooked through. Set aside and rest for 5 minutes, then shred.
2. In a food processor or blender, combine the chipotle peppers, adobo, cilantro, and lime juice. Blend until smooth.
3. Add the bell pepper, adobo mixture, and chicken to the sauté pan on low heat. Stir well to combine and cook for 3-4 minutes. Add the scallions to the pan. Spoon the mixture into lettuce wraps and serve.

Notes:

Servings: 6-8 wraps

Difficulty: Medium

This recipe is from PaleoGrubs.com by Rebecca Bohl