

## MORTON & BASSETT SPICES®

# Sweet Chili Chicken Wraps



- 1 tablespoon toasted sesame oil
- ¼ cup onion, chopped
- 1 teaspoon Morton & Bassett Garlic Powder
- 1 teaspoon Morton & Bassett Ground Ginger
- 1 teaspoon Morton & Bassett Sesame Seed
- 1 teaspoon Morton & Bassett Whole Black Peppercorns
- 1 pound ground chicken
- 2 tablespoons sweet chili sauce
- ¼ cup soy sauce
- 1 teaspoon maple syrup
- 1 lime, juiced
- ¼ cup carrots, shredded
- 2-3 green onions, sliced
- 1 head butter lettuce
- ¼ cup cashews, chopped
- 1 small bunch cilantro, chopped

In a pan, add sesame oil and onion. Cook over medium heat until translucent, about 3-5 minutes. Add M&B Garlic Powder and M&B Ground Ginger and cook for 2-3 minutes. Add ground chicken, cooking for about 5 minutes, seasoning with salt and freshly ground M&B Whole Black Peppercorns. Add sweet chili sauce, maple syrup, soy sauce, and lime juice, mixing thoroughly into the chicken. Continue cooking over medium heat, for 3-5 minutes, until all the chicken has browned. Add carrots and green onion before removing from heat. To assemble wraps, lay out beds of butter lettuce, about 2-3 leaves per wrap. Top the center of the leaves with the chicken. Garnish with cashews, cilantro, and M&B Sesame Seed.

Servings: 3 | Time: 30 minutes



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