

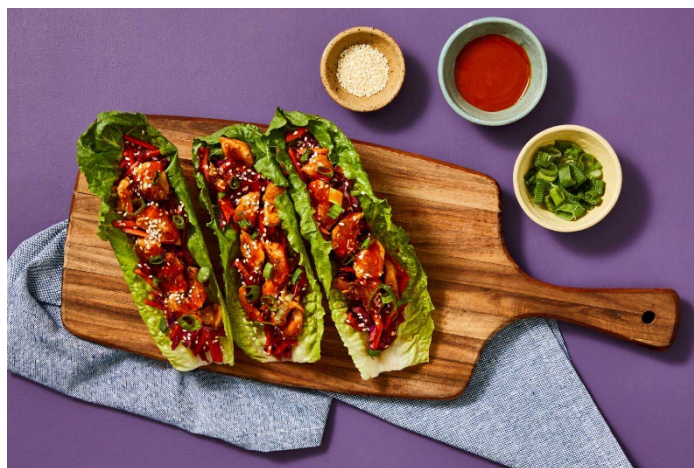
Recipe

One-Pan Sweet & Spicy Chicken Lettuce Wraps

Serves 4 | Total Time: 15min

Ingredients

- 4 Scallions
 - 2 Limes
 - 2 baby lettuce
 - 20oz chopped chicken breast
 - 8oz red cabbage & carrot mix
 - 4 Tbsp hoisin sauce
 - 1oz gochujang sauce
 - 3oz sesame dressing
 - 2 tsp hot sauce
 - 2 Tbsp sesame seeds
 - 2 tsp garlic powder
 - 1 tsp cooking oil
 - 2 tsp sugar
 - Salt
 - Pepper
1. Wash and dry produce. Trim and thinly slice scallions, separating whites from greens. Halve lime. Trim root end from lettuce; separate leaves.
 2. Pat chicken dry with paper towels and season all over with garlic powder, salt, and pepper. TIP: Halve any larger pieces of chicken if necessary. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken in a single layer; cook, stirring occasionally, until browned and cooked through, 4-6 minutes. In the last 30 seconds of cooking, add scallion whites; stir to combine.
 3. In a medium microwave-safe bowl, combine cabbage and carrot mix, 1 tsp sugar (2 tsp for 4 servings), and juice from lime. Season with salt and pepper. Microwave until cabbage is slightly softened, 30-60 seconds. (You'll finish the slaw in Step 5.)
 4. Reduce heat under pan with chicken to medium low. Stir in hoisin, gochujang, and ¼ cup water (1/3 cup for 4 servings). Cook, stirring frequently, until sauce has thickened and chicken is coated, 1-2 minutes more.
 5. Add sesame dressing and half the sesame seeds (save the rest for serving) to bowl with cabbage and carrot mixture. Toss to combine.
 6. Divide lettuce leaves between plates; fill with sesame slaw. Top with chicken and any remaining sauce from pan. Garnish with scallion greens and remaining sesame seeds. Drizzle with hot sauce to taste. Serve.



Directions

Source: www.hellofresh.com/recipes/sweet-spicy-chicken-lettuce-wraps-65660af1367fb66559cf976f

