

# Thai Turkey or Chicken Wraps

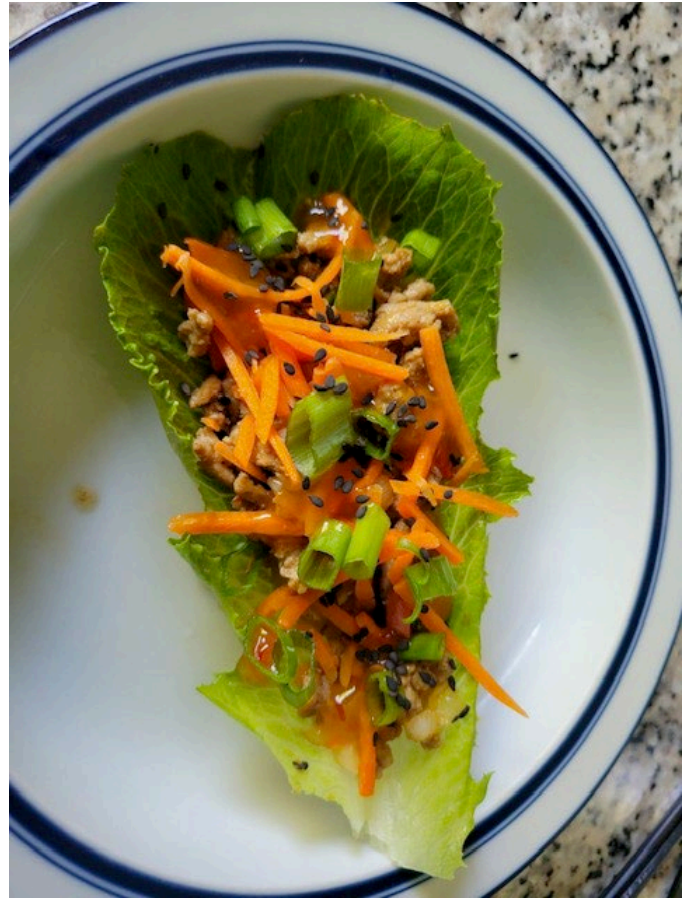
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## Ingredients

- 1 lb ground turkey or chicken
- ¼ c minced yellow onion
- 3 garlic gloves, minced
- ½ red bell pepper, diced
- 3 carrots, julienned
- ¼ tsp black sesame seeds
- Romaine lettuce leaves
- 1 bottle Thai Sweet Chili Sauce

## Preparation & Serving

- Sauté meat until done. Add onion and bell pepper until done. Add garlic and cook a couple of minutes longer
- Mix in sauce to taste, approximately ½ cup.
- Set aside to cool.
- Separate lettuce leaves, rinse, and pat dry. Set cup side up on a platter.
- Add a large spoonful of meat mixture to each leaf. Top with carrots, green onions, and sesame seeds.
- Drizzle with a teaspoon of sauce.



*A 30<sup>th</sup> Anniversary Recipe*