



# Ginger Orange Chicken Lettuce Wrap

YIELD: 4 servings    PREP TIME: 15 min    COOK TIME: 15 min

## INGREDIENTS

2 tablespoons vegetable oil

1½ lbs. boneless, skinless chicken breasts, cut into bite-size pieces

2 medium Chilean Navels, peeled and cut into small, bite-size pieces\*\*

3 tablespoons soy sauce

2 tablespoons honey

2 teaspoons chili garlic sauce

½ teaspoon ground ginger

Cilantro, toasted sesame seeds, toasted almonds (optional)

Heat oil in a large skillet over high heat. Add chicken and cook for a few minutes to lightly brown. Add Chilean Navels and cook for 5 minutes more.

Reduce heat to medium and stir in soy sauce, honey, chili garlic sauce and ginger. Cook for a few minutes more or until chicken is nicely glazed with sauce.

Place a few tablespoons of chicken mixture in the center of a medium-size lettuce leaf (red, butter or romaine). Add a sprinkle of snipped fresh cilantro, toasted sesame seeds or chopped, toasted almonds if you like.

\*\* Can substitute 3 to 4 Chilean Mandarins peeled and cut in small pieces.

## Chilean Fresh Fruit Association

*Chilean Navel Oranges, Mandarins, and Clementines are available in North America from May through November.*



[www.fruitsfromchile.com](http://www.fruitsfromchile.com)