Paleo Asian Lettuce Wraps

Active Time: 5 minutes | **Total Time:** 10 minutes | **Serves:** 1

Nutrition Information Per Serving

590.6 calories, 20.77 g carbohydrate, 6.46 g fiber, 14.31 g NET carbs, 51.73 g protein, 34.33 g fat

Ingredients

- 2 tsp(s) Coconut Secret Coconut Aminos
- 1/2 cup(s), grated organic carrots
- 1 clove garlic, minced
- 8 leaf(s) organic butterhead lettuce
- 1/2 cup(s) chopped organic green onions
- 1 cup cooked and shredded pastured chicken breast
- 1/2 ounce(s) organic raw almonds, chopped
- 1/2 tsp(s) freshly ground black pepper
- 1/4 cup(s) chopped organic cilantro
- 1 Tbsp tahini
- 1 Tbsp avocado oil
- 1/2 tsp(s) ground ginger

Preparation

1. Combine the shredded chicken, onion, carrots, almonds and cilantro in a mixing bowl.
2. In a smaller bowl, mix the remaining ingredients to make a flavorful dressing.
3. Fold the dressing into the chicken mixture.
4. Wrap the chicken mixture in lettuce leaves to serve.

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