

TERIYAKI CHICKEN LETTUCE WRAP

Ingredients

- 1 3/4 lbs boneless, skinless chicken breasts, diced into small pieces
- 2 1/2 Tbsp olive oil, divided
- 1/2 cup Soy Vay Veri Veri Teriyaki Sauce and Marinade
- 2 Tbsp water
- 1 Tbsp cornstarch
- 1 Tbsp honey
- 1 cup sliced green onions, divided
- 1 clove garlic, minced
- 1 red bell pepper, cored, seeded and diced
- 1 (8 oz) can sliced water chestnuts, chopped
- 1 cup shredded carrots (2 medium)
- Romaine or iceberg lettuce leaves, for serving
- 1/2 cup roughly chopped unsalted cashews

Instructions

1. Heat 1 Tbsp oil in a large non-stick skillet over medium-high heat. Add chicken and sauté 3 1/2 - 4 minutes, or until cooked through, tossing occasionally.
2. Transfer chicken to a plate, add remaining oil and repeat with remaining chicken. While chicken is cooking, whisk together teriyaki sauce, water, cornstarch and honey, set aside.
3. Heat remaining 1/2 Tbsp oil in same skillet over medium-high heat. Add garlic and 3/4 cup green onions and sauté 20 seconds.
4. Add bell pepper and water chestnuts and sauté 2 minutes. Whisk sauce mixture once more and pour into skillet.
5. Cook, stirring constantly, 1 minute. Add chicken, leaving excess juices on plate, and carrots, toss and let warm through.
6. Serve over lettuce leaves with remaining 1/4 cup green onions.