



READ MY LIPS Winning Recipe by Emily F. of California
LARB AND 4 BEAN CHILI LETTUCE WRAPS
SERVES: 6 SERVINGS | PREP & COOK TIME: 35-40 MINUTES

INGREDIENTS

- 1 can, (15 ounces), READ® 4 Bean Salad, discard liquid or save for another use.
 - 1 pound ground chicken breast
 - 1 tablespoon sesame oil
 - 1 tablespoon peanut oil
 - 1 teaspoon fresh garlic, minced
 - 1 teaspoon ginger, minced
 - 1 teaspoon fish sauce
 - 1/4 teaspoon gochutgaru red pepper flakes or 1/4 teaspoon crushed red pepper
 - 12 - little gem or butter lettuce leaves
 - 1/3 cup finely chopped red onion
 - 1/3 cup fresh cilantro leaves
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INSTRUCTIONS

1. Drain READ 4 Bean Salad; discard liquid or save for another use.

2. In large skillet over medium heat, sauté ground chicken in sesame and peanut oil for 3 to 4 minutes, then add gochutgaru or crushed red pepper flakes, garlic, ginger, and fish sauce.
 3. Reduce heat to medium-low and continue cooking until chicken is completely cooked, about 5 minutes.
 4. Remove from heat and toss with 4 Bean Salad.
 5. To serve, fill lettuce leaves with Larb and Bean Chili mixture, then sprinkle with red onion and cilantro. Pepper to taste
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<https://www.readsalads.com/larb-and-4-bean-chilli-lettuce-wraps/>

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