

Buffalo Chicken Lettuce Wraps



INGREDIENTS:

1½ lb of ground chicken
1 celery stalk, diced
¼ tsp of pepper
¼ cup of hot sauce (Franks
Red Hot Preferred)
¼ cup of brown sugar
4-6 large leaves of lettuce
(Boston Bibb Lettuce
preferred)
Blue Cheese crumble

INSTRUCTIONS:

1. In a large pan, cook ground chicken over medium-high heat for 3 minutes. Stir in celery and pepper, cooking until chicken is no longer pink, 2-3 minutes.
2. Pour hot sauce and brown sugar over chicken, mixing to thoroughly coat it.
3. Cover pan and let it sit for about 5 minutes, stirring occasionally.
4. Take lettuce leaves and stuff them with ½ cup of chicken mixture.
5. Drizzle blue cheese crumbs over the top and serve.

