



Caribbean Jerk Chicken Lettuce Wraps

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Serves: 6+

1 lb chicken breasts, cut into 1-2" strips
Lawry's Caribbean Jerk marinade
Cashews, crushed
Shredded cheddar cheese
Grape tomatoes, sliced on half
Shredded cole slaw mix (no dressing added)
1 head of Butter/Bibb or Boston lettuce

1. Season cut chicken with Caribbean Jerk seasoning. Set aside.
2. Heat oil in a skillet until hot. Add chicken and cook for approximately 15 minutes or until cooked through.
3. Clean the lettuce and separate the leaves. Set aside.
4. Place the chicken under the broiler for 5 minutes. Remove and transfer to a serve safe bowl.
5. Place the toppings in separate bowls: shredded cheese, shredded coleslaw mix, cut tomatoes and crushed cashews.
6. Set out chicken, lettuce and toppings and create your own wraps.
Serve with quinoa or rice.