

Buffalo Chicken Lettuce Wraps

Time: 30-45 Minutes

Ease: Simple

Recipe:

- 1 pound ground chicken
- ½ cup chopped onion
- 1-2 cloves garlic
- 1 Bottle Buffalo Sauce
- Lettuce leaves Choose cup shaped leaves
- Blue Cheese and/or Ranch for toppings (optional)

- 1. Saute the onion until translucent, then add the garlic and sauté about 30 seconds.
- 2. Add the chicken and cook until done, no pink.
- 3. Once the chicken is done stir in about half of the Buffalo sauce and stir through until heated.
- 4. Scoop into lettuce leaves and serve.
- 5. Optional, top with blue cheese or feta crumbles before serving. Serve with celery and carrots with Ranch and Blue Cheese dressings.