



*Sunset
Gourmet*
FOOD COMPANY INC.

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Sunset Gourmet Lettuce Wraps

1 Tbsp. olive oil

1 lb. (.454 kg) ground or finely diced chicken

1 tsp. Sunset Gourmet's Oh! so Garlic

1 tsp. Sunset Gourmet's Sunset Seasoned Salt

1 medium white onion, diced

1 large tomato, diced

1 large apple, peeled and diced

⅓ cup raisins (rinsed)

½ cup Sunset Gourmet's Creamy Ginger Teriyaki Dressing & Marinade

Boston or Butter lettuce leaves

⅓ cup chopped cilantro

Heat olive oil in a skillet over medium high heat. Add chicken and cook until lightly browned (about 3-4 minutes), making sure to crumble the chicken as it cooks. Drain excess fat. Stir in Oh! So Garlic, diced onion and Sunset Seasoned Salt, sauté for 2-3 minutes. Add Creamy Ginger Teriyaki Dressing & Marinade, apples, tomatoes and raisins, cook for 3 additional minutes. To serve, spoon mixture in the center of a lettuce leaf, taco style and top with cilantro. Enjoy with extra Creamy Ginger Teriyaki Sauce if desired.

• OH! SO GARLIC
• SUNSET SEASONED SALT

• CREAMY GINGER TERIYAKI
DRESSING & MARINADE