



## Thai Chicken Salad Lettuce Cups

### Dressing –

- 4 tbl spn fresh lime juice
- 1 shallot finely diced
- 1 garlic clove, finely chopped
- 1 small jalepeno finely diced
- 2 tbl spn Fish Sauce
- 1 tbl spn brown sugar
- Chili flakes
- Salt & pepper

### Butter Lettuce

- ½ cup of each chopped
  - Fresh Mint
  - Thai Basil
  - Cilantro

3 cups shredded cooked chicken / Rotisserie Chicken

Combine chicken and dressing, toss with the 3 herbs and place a spoon full inside lettuce cups.

Garnish with fresh lime sliced and chopped mango or peanuts coarsely chopped

Sriracha on the side for hard core heat lovers!

\*pair with PMV Sauv Blanc