

Green Curry Chicken Lettuce Wraps—Sprouts at Camelback Inn

Written by Arizona Foothills Magazine

To get your bod in tip-top swimsuit shape while also tempting your taste buds, try this healthful offering from Sprouts at Camelback Inn, A JW Marriott Resort & Spa.



Green Curry Chicken Lettuce Wraps

For chicken:

1 pound Ground chicken
2 T Lime juice
2 T Green curry paste
¼ C Pineapple juice
2 T Fish sauce
1 T Fresh ginger, chopped
2 cloves Garlic, chopped
3 Green onions, chopped
1 tsp. Freshly ground black pepper
1 tsp. Salt

For garnishes:

2 heads Bibb lettuce, cleaned
with leaves left whole
2 Carrots, peeled and julienned
1 Small daikon radish, peeled
and julienned
1 bunch Fresh mint
1 bunch Thai basil
½ C Roasted peanuts, chopped
½ C Green onions, chopped
½ C ABC sauce (sweet soy sauce)

Mix all ingredients in left column. Heat a large sauté pan. Add two teaspoons olive oil and the marinated chicken. Sauté until chicken is browned and fully cooked. Add ABC sauce and stir to coat the chicken. Top chicken with chopped green onions and peanuts. Serve with Bibb lettuce leaves, carrot, daikon radish, mint and Thai basil. Yield: Four servings.