



Chicken & mushroom lettuce cups

Preparation Time: 10 minutes Cooking: 20 minutes

Serves: 4

- 2 tbs extra light olive oil
- 400g cup mushrooms, chopped
- 1 red chilli, deseeded, finely chopped
- 400g chicken mince
- $\frac{3}{4}$ chicken stock
- 5 green onions, thinly sliced
- 2 tbs lime juice
- 1 tbs fish sauce
- 1 tbs brown sugar
- 1 baby cos lettuce

1. Heat wok over high heat until hot. Add oil, mushrooms and dhilli. Stir-fry 2 minutes. Add chicken mince and stir-fry for 5 minutes, breaking up the lumps as you go.
2. Add stock and 3 or 4 of the green onions. Bring to the boil. Reduce heat to medium-low and simmer for 10 minutes or until stock has absorbed. Stir through lime juice, fish sauce and sugar.
3. Arrange lettuce leaves on plates. Top with chicken mixture. Sprinkle with remaining green onions. Serve