



EASY ORANGE CHICKEN ASIAN LETTUCE WRAPS



MAKES 4 SERVINGS

INGREDIENTS

For the Lettuce Cups

- 2 packages frozen InnovAsian Orange Chicken
- 2 cups frozen Birds Eye Asian Stir Fry Veggies
- 1/2 head iceberg lettuce
- Sriracha or Gochujang Chili Sauce
- 1 bunch green onions, thinly sliced
- Toasted Sesame Seeds

For the Dipping Sauce

- 1/4 cup soy sauce
- 1/4 cup seasoned rice vinegar
- 1 tablespoon fresh lime juice
- 1 tablespoon sesame oil

DIRECTIONS

1. For the dipping sauce, combine the ingredients in a small mixing bowl and whisk to combine. Set aside.
2. Cook the InnovAsian Orange Chicken according to package directions.
3. Cook the Birds Eye Asian Stir Fry Vegetables according to package directions.
4. To assemble, separate the iceberg leaves to use as cups. Place a spoonful of the veggies in the bottom of each lettuce cup. Top with a spoonful of Orange Chicken. Finish with a drizzle of Sriracha, a sprinkling of green onions and toasted sesame seeds. Serve with the Dipping sauce.



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