

Lettuce Wrap Tacos

INGREDIENTS:

3 oz pulled chicken or sausage
1 red bell pepper, sliced
1/2 red onion, sliced
1 Tablespoon avocado oil
1 teaspoon paprika
1/4 teaspoon red chili powder
1/8 teaspoon cumin
1/4 teaspoon salt
1/4 teaspoon black pepper
2 large pieces romaine or bib
lettuce
salsa verde

DIRECTIONS:

In a pan over medium-high heat cook the meat until golden and crispy. In a large pan heat 1 Tablespoon of oil. Add in the pepper, onion, and spice mixture. Cook for 10 minutes then add the cooked meat and stir for another five minutes on medium heat. Place the mixture into the lettuce wraps, top with salsa verde, and enjoy!

Cooking Time: 10-15 Minutes

Serving Size: 2

Cooking Appliance:

Notes: