

## Sweet & Spicy Grilled Chicken Lettuce Wraps

### Ingredients:

- 1 head romaine lettuce  
(or 3 romaine lettuce leaves)

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- 1/3 cup shredded carrots

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- Handful of cilantro sprigs

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- Chopped basil leaves

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- Chopped mint leaves

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- 1/4 cup toasted sliced almonds

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- 6 Chick-fil-A® Grilled Nuggets

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- 1/2 cup of Chick-fil-A® Sweet & Spicy Sriracha Sauce(8oz container available for purchase at restaurants)

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- Small container with lid



### Directions:

- Wash hands for 20 seconds using soap and warm water. **If not using chicken immediately, pop in the fridge as soon as possible after purchase and remove once ready for prep.**
1. Rinse and prepare vegetables and herbs.
  2. Chop the bottom 2 inches off lettuce head and submerge lettuce leaves in ice water. Set aside for 2 minutes until lettuce is crunchy.
  3. Cut Chick-fil-A® Grilled Nuggets into slices and place into container. Add Sweet & Spicy Sriracha Sauce and spread around until chicken is evenly coated.
  4. Remove lettuce from water and pat dry.
  5. Lay each lettuce head as the base and add chicken, chopped vegetables, herbs and sliced almonds.
  6. Serve with additional sauce on the side and enjoy!