

Buffalo Chicken Lettuce Wraps*

Yield: 4 servings (small) or 2 large servings!

Ingredients:

1 lb. boneless, skinless chicken thighs
2 teaspoons chipotle powder
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
Sea Salt and Black Pepper to taste (don't skip the salt! it's not the same)
2 tablespoons coconut oil
1 head of butter lettuce (or other variety – we used romaine)
1 avocado, sliced
1/2 cup cherry or grape tomatoes – halved
2 tablespoons chopped green onions

Instructions:

1. Slice the chicken thighs into 1/4 inch strips. Toss the chicken in a mixing bowl with the chipotle powder, garlic powder, onion powder, sea salt, and black pepper.
2. In a skillet over medium heat, melt the coconut oil, and then place the chicken thighs in the skillet. Cook for approximately 5-10 minutes, turning occasionally until the chicken is cooked all the way through.
3. Serve in lettuce cups, and top with sliced avocado, halved cherry or grape tomatoes, and chopped green onions.

*Taken from the Practical Paleo Diane Sanfilippo