



## Chinese Chicken Lettuce Cups



Entire recipe: 95 calories, 1.5g total fat (<0.5g sat. fat), 249mg sodium, 8.5g carbs, 1g fiber, 5.5g sugars, 11.5g protein

**Prep:** 5 minutes



### Ingredients

- 1 1/2 oz. cooked and chopped skinless chicken breast
- 2 tbsp. mandarin orange segments packed in juice, drained
- 2 tbsp. canned sliced water chestnuts, roughly chopped
- 1 tbsp. low-fat sesame ginger dressing (like [Newman's Own Sesame Ginger Dressing](#))
- 2 medium butter lettuce leaves (or other round lettuce leaves)

### Directions

In a small bowl, combine all ingredients *except* dressing and lettuce leaves.

Add dressing and toss. Divide mixture between lettuce leaves. Enjoy!

**MAKES 1 SERVING**

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