

RECIPE | TOMATOES

SANGRIA LETTUCE WRAPS



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INGREDIENTS

- 1 Dry Pint Pure Flavor® Sangria Tomato Medley, halved
- 2 chicken breasts, diced
- 1 head romaine lettuce
- 2 tbsp olive oil
- 1 shallot, finely chopped
- 2 cloves garlic, grated
- 2 limes, squeezed
- 2 tbsp sesame seeds
- 1 bunch fresh parsley, chopped

DIRECTIONS

1. Mix olive oil, garlic, and lime juice into a frying pan.
2. Add chicken and a little water into the pan, cook on medium heat for 15-20 minutes.
3. Select romaine leaves and fill pan ingredients in each leaf to your liking.
4. Top with tomatoes and chopped shallot.
5. Garnish with sesame seeds and parsley.



TOTAL TIME

25 minutes

PREP TIME

5 minutes

COOK TIME

20 minutes

SERVES

4

COOKING LEVEL

Easy