



TOTAL TIME

25 minutes

PREP TIME

5 minutes

COOK TIME

20 minutes

SERVES

4

COOKING LEVEL

Easy

RECIPE | TOMATOES



SANGRIA LETTUCE WRAPS

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.



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