# Cashew Chicken Lettuce Wraps Recipe

### Ingredients:

* 2 tablespoons tamari or coconut aminos
* 2 tablespoons honey
* 2 tablespoons coconut oil
* 1½ pounds chicken breasts, cut into ¾ inch pieces
* sea salt and black pepper
* 2 cloves garlic, finely chopped
* 1 tablespoon grated ginger root
* 1 bunch scallions, trimmed and sliced
* One 8 ounce can sliced water chesnuts, drained
* ¼ cup roasted, unsalted cashews
* 1 small head Boston or Bibb lettuce, leaves separated

### Directions:

1. Combine tamari and honey/agave in a small bowl, set aside.
2. Heat oil in large skillet over med/high heat. Season chicken with sea salt and pepper and cook, stirring occasionally, until chicken begins to brown, about 3 min.
3. Lower heat to medium and stir in garlic and ginger. Add scallions and cook for 1 min. Stir in water chesnuts and soy sauce mixture. Continue to cook until chicken is cooked through, about 4 min. Remove from heat and sprinkle with cashews.
4. Divide lettuce leaves among individual plates and spoon chicken over the top.

This cashew chicken lettuce wraps recipe is full of flavor, healthy fats and high in [**protein**](https://draxe.com/top-10-high-protein-foods/)! It’s healthy, easy to make and a favorite of many!