

Fried Rice Medley Recipe: *Sweet Chili Chicken + Fried Rice Lettuce Wraps*

INGREDIENTS:

1 bag of RightRice Fried Rice Medley
1 cup cooked chicken breast, shredded
1 head Butter or Romaine Lettuce
sweet chili sauce, for topping
cilantro, for garnish

DIRECTIONS:

In a saucepan, prepare RightRice Fried Rice Medley according to directions. While it sits (you've got 12 minutes!), prepare your chicken breast by shredding with two forks. Set aside.

Wash your lettuce well, then slice large individual leaves from the head to use as lettuce cups. Cut with a sharp knife toward the base of the head. Make sure lettuce cups are shaken or patted dry before using.

Once RightRice is ready, simply toss in the chicken and toss to combine. Scoop 1/4 portions of the mixture into your lettuce cups and drizzle with sweet chili sauce (available at all grocery stores). Sprinkle with a little cilantro + enjoy!

Leftovers can be stored in an airtight container overnight, but are best enjoyed fresh.