



Mango Chicken Lettuce Wraps

Prep time: 20 minutes/Cook Time: 15 minutes/Chill Time: 30 minutes

- 1/2 tablespoon sesame oil
- 1 pound boneless, skinless chicken breasts, chopped into small pieces
- 3 tablespoons soy sauce
- 2 1/2 tablespoons rice vinegar
- 2 tablespoons honey
- 1 tablespoon grated fresh ginger
- 1/2 tablespoon minced fresh lemon grass
- 1 large ripe mango, peeled, pitted and chopped, divided*
- 8 to 12 small butter lettuce leaves
- 1/4 cup chopped red bell pepper
- 2 tablespoons sliced green onion tops
- 2 tablespoons fresh cilantro leaves, chopped



Heat sesame oil in medium skillet over medium heat. Add chicken and cook, stirring frequently, until lightly browned. Stir in soy sauce, vinegar, honey, ginger and lemon grass. Finely chop half mango and add to skillet.

Cook 5 minutes or until sauce is very thick; let cool. Spoon chicken into lettuce leaves and top each with remaining mango, bell pepper, green onion and cilantro.

Pairing Suggestion: [Monterey County, California Riesling](#)

Watch the video on how to cut a mango on www.mango.org

Courtesy of the National Mango Board