

BUFFALO CHICKEN LETTUCE WRAPS

Preparation: **10 min** | Cooking: **15 mins.** | Servings: **6**

INGREDIENTS

12 Bibb or Boston lettuce leaves
1 1/2 pounds lean ground chicken
1 celery rib, diced
1/3 cup Ketchup
1/4 cup Louisiana-style hot sauce
3 tbsp. brown sugar
1 tbsp. cider vinegar
2 tsp. yellow mustard
Crumbled blue cheese (optional)



INSTRUCTIONS

In a large cast-iron or other heavy skillet, cook and crumble chicken over medium-high heat 3 minutes. Stir in celery and pepper; cook and stir until chicken is no longer pink and celery is crisp-tender, 2-3 minutes. Stir in ketchup, hot sauce, brown sugar, vinegar and mustard; bring to a boil. Reduce heat; simmer, covered, until flavors are blended, about 5 minutes, stirring occasionally. Serve in lettuce leaves. If desired, top with cheese.