

Lettuce Boats!

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Low Carb Bitchin' Lettuce Boats ft. Cilantro Chili, Buffalo and Bombay! Pair any of our sauces with some shredded chicken, lettuce, and your favorite toppings! It's as delicious as it is easy and you'll never run out of saucy variations to whip up. Lettuce boats have never been so Bitchin'.

Serves:

4

Prep Time:

15 mins

Calories:

540

## Ingredients

Measurement	Ingredient
<b>6</b>	Large Romaine Lettuce Leaves
<b>3</b>	Chicken Breasts, baked
<b>1 tub</b>	Cilantro Chili Bitchin' Sauce
<b>1</b>	Jalapeño, sliced
<b>2 tbsp</b>	Cilantro, chopped
<b>1 tub</b>	Buffalo Bitchin' Sauce
<b>1</b>	Carrot, shredded
<b>1</b>	Small Celery Stalk, chopped
<b>1 tub</b>	Bombay Bitchin' Sauce
<b>¼ cup</b>	Red Grapes
<b>¼ cup</b>	Toasted Almonds
<b>¼ cup</b>	Raisins

## Method

1. Start by shredding three baked chicken breasts in three separate bowls.
2. For the first lettuce boat, mix in 3 tablespoons of Cilantro Chili Bitchin' Sauce into a bowl of shredded chicken. Mix!
3. Scoop out a few spoonfuls of the mixture into two large lettuce leaves. Top with sliced jalapeño, cilantro leaves, and a dollop of Cilantro Chili Bitchin' Sauce.
4. For the second lettuce boat, mix in 3 tablespoons of Buffalo Bitchin' Sauce into a bowl of shredded chicken. Mix!

5. Top with shredded carrots, chopped celery, and a dollop of Buffalo Bitchin' Sauce.
6. For the third lettuce boat, mix in 3 tablespoons of Bombay Bitchin' Sauce into a bowl of shredded chicken. Mix!
7. Top with halved grapes, chopped celery, toasted almonds, raisins, and more Bombay Bitchin' Sauce! Bitchin' Boats!