Copycat Cheesecake Factory Thai Chicken Lettuce Wraps

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If you love Cheesecake Factory lettuce wraps, you're going to love my copycat recipe! Easy to recreate yourself at home, these Thai Chicken Lettuce Wraps are made with chicken tenderloins and a homemade peanut sauce. Bursting with Asian-inspired flavor and ready in just about 35 minutes.

Course	Main Course
Cuisine	Asian
Diet	Diabetic, Low Calorie, Low Fat
Prep Time	20 minutes
Cook Time	10 minutes
Resting time	5 minutes
Total Time	35 minutes
Servings	4 servings
Calories	176kcal
Author	Jessy Freimann

Equipment

- mixing bowl
- chefs knife
- cutting board
- measuring cups
- measuring spoons
- Grill tongs
- Meat thermometer

Ingredients

Chicken

- 1 package chicken tenderloins
- 1 14 ounce can unsweetened coconut milk, shaken (or whisked to fully combine)
- ⅓ cup fresh lime juice (about 2 large or 4 small limes)
- 1 Tablespoon olive oil
- 1 Tablespoon dried cilantro
- 1 teaspoon garlic powder
- 1 teaspoon kosher salt
- ½ teaspoon Crushed red pepper flakes,

Peanut sauce

- ¼ cup peanut butter
- 1 Tablespoon + 1 teaspoon sesame oil
- ¼ cup soy sauce
- ¼ cup lime juice (about 2 large or 4 small limes)
- 1 ½ teaspoons garlic powder
- 1 Tablespoon Sriracha
- 1 Tablespoon + 1 teaspoon honey
- ½ teaspoon kosher salt

Lettuce wraps and toppings

- 1 head butter lettuce
- 1 cup Shredded carrots
- 1 bunch Fresh cilantro
- 1 Tablespoon Sesame seeds
- 1 cup Asian cucumber salad

Instructions

Chicken

1. Mix together all marinade ingredients and marinate chicken for at least 30 minutes.
2. Grill chicken until it reaches an internal temperature of 160 degrees.
3. Rest chicken for a couple minutes.

Peanut sauce

1. Whisk all peanut sauce ingredients until well combined.

Lettuce wraps

1. Place chicken pieces onto lettuce wraps.
2. Top with cucumber salad, shredded carrots and fresh cilantro.
3. Drizzle with peanut sauce and sprinkle with sesame seeds. Serve immediately.

Notes

- **Don't overcook the chicken!** Keep a close eye on the chicken while grilling and pull them from the grill when they reach an internal temperature of 160 degrees F. Remember to use a meat thermometer to double-check and rest them tented in foil for a couple minutes to bring them to 165 degrees F.
- **You can serve the chicken** warm and fresh off the grill or refrigerate and serve it cold — it tastes great either way.
- **If you don't want a very messy eating experience,** you can also chop all the ingredients and serve it as a salad.
- **Ingredients to prep ahead:** Shred the carrots, clean the cilantro, make the peanut sauce, make the Asian Cucumber Salad in advance so the cucumbers can marinate in the dressing. You should also marinate the chicken for at least 30 minutes before cooking it.
- **Leftovers and storage**: Leftovers will last for 3-4 days in an airtight container in the fridge. I recommend storing each component of the wraps separately so that they don't go soggy.

Nutrition

Serving: 1serving | Calories: 176kcal | Carbohydrates: 9g | Protein: 7g | Fat: 14g | Saturated Fat: 2g | Polyunsaturated Fat: 3g | Monounsaturated Fat: 7g | Cholesterol: 0.2mg | Sodium: 1844mg | Potassium: 315mg | Fiber: 2g | Sugar: 3g | Vitamin A: 1529IU | Vitamin C: 12mg | Calcium: 42mg | Iron: 2mg

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