

# Honey Hoisin Chicken Lettuce Wraps

Tender shredded chicken slow-cooked in honey-hoisin goodness, tucked into crisp lettuce cups and topped with a bright cabbage slaw.

## Ingredients:

- 2 pounds boneless, skinless chicken breasts
- 2 tablespoons honey
- ¼ cup gluten-free Hoisin Sauce (certified GF brand)
- 2 cups shredded cabbage
- 2 tablespoons apple balsamic vinegar
- 1 tablespoon mayonnaise (dairy-free if desired)
- 1–2 heads of crisp lettuce (like butter lettuce, iceberg, or romaine)

## Directions:

1. Place chicken, honey, and hoisin sauce in your crock pot. Cook on low for 4–5 hours, until chicken is tender and shreds easily.
2. Mix shredded cabbage with vinegar and mayonnaise; chill for 20 minutes to keep it crisp.
3. Shred chicken with two forks.
4. Spoon chicken into lettuce leaves, top with cabbage slaw, wrap, and enjoy!

Serve with a side of sliced cucumbers or roasted sweet potato wedges for a full, oil-free meal.

## Why you'll love it:

- Gluten-free
- Fresh, crunchy, and satisfying
- Simple crock pot magic

Here's to another Sunday of wholesome flavor and family time!