

# *Marshall's* **HAUTE SAUCE**

## **Black Tea Lettuce Wraps**

- 1 Head Lettuce
- 1 lbs. Ground Chicken Breast
- 2 Tbs. loose leaf black tea ground fine
- 3 Tbs. Soy Sauce
- 1 tsp. Marshall's Haute Potato Rub
- 1/4 c. Marshall's Haute Red Chili Lime Sauce
- 1 Tbs. Olive Oil

1. Wash the lettuce and leave in large leaf form.
2. Heat the oil on medium heat.
3. Add in the chicken, breaking it up with a wooden spoon.
4. Add in the Soy Sauce, Potato Rub and Red Chili Lime Sauce.
5. Finely grind the tea in a mortar and pestle and add it to the mixture.
6. Cook until the chicken is done.
7. Serve with nuts, dipping sauces, and chives or green onions.

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