



## southwest lettuce cups

cook time:  
**20**

prep time:  
**10**

featured product:  
**butter, baby!**

treat your guests with this southwest lettuce cups recipe! a little sweet and a little heat combine to make these delicious lettuce cups. made with our butter lettuce and white cheddar dressing, they're packed with tons of great flavor. great as an appetizer for your next dinner party!



## ingredients

4 servings

- 1 package **organicgirl® butter, baby! ?**
- ½ cup **organicgirl® white cheddar dressing**
- 2 tablespoons olive oil
- 1 onion, chopped
- 3 garlic cloves, minced
- 2 teaspoons ground cumin
- 1 teaspoon fine sea salt
- 1 large ripe tomato, chopped
- 1 pound ground chicken
- 1 cup pico de gallo
- ½ cup cilantro leaves
- 3 green onions, thinly sliced

## substitutions

? *substitute with* **butter, plus!**

## directions

1. in a large skillet heat oil over medium, add onion and sauté until softened, 6-8 minutes.
2. add garlic, cumin and salt and cook 1 minute more.
3. stir in tomato and chicken and cook until chicken is no longer pink, about 8 minutes.
4. place lettuce leaves on a serving platter and fill with chicken mixture.
5. top with pico de gallo, cilantro and green onion. drizzle with dressing.

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