

PALEO THAI CHICKEN

<http://www.jaysbakingmecrazy.com/2015/06/10/paleo-thai-chicken/>

INGREDIENTS

- 1 pound ground chicken
- 1 tablespoon coconut oil
- 1 large onion, diced
- ¾-1 cup shredded carrots
- 1 inch peeled ginger
- 4 anchovy filets, about half a 2oz can
- 1 teaspoon garlic powder
- ¾ teaspoon salt
- ¼ cup coconut aminos
- 1 tablespoon chili sauce

INSTRUCTIONS

1. Dice onion and cook with the coconut oil in a large skillet over medium heat.
2. Meanwhile, grate carrots and ginger and set aside.
3. Add the anchovies to the pan and break them up using the tip of your wooden spoon. They should completely dissolve into the onion mixture.
4. Add salt and garlic powder.
5. Add in the carrots, ginger, and coconut aminos. Cook for a couple minutes until carrots start to soften.
6. Add the chicken and cook until no longer pink.
7. Add the chili sauce, mix well and serve over a lettuce wrap or cauliflower rice.