

PF Chang's Chicken Lettuce Wraps



Our OG Members love this recipe;
it's tried and true! Enjoy!

Ingredients:

1 tablespoon olive oil
1 pound ground chicken or
turkey
2 cloves garlic, minced
1 onion, diced
1/4 cup hoisin sauce
2 tablespoons soy sauce
1 tablespoon rice wine vinegar
1 tablespoon freshly grated
ginger
1 tablespoon Sriracha, optional
1 (8-ounce) can whole water
chestnuts, drained and diced
2 green onions, thinly sliced
Kosher salt and freshly ground
black pepper, to taste
1 head butter lettuce or romaine

Directions:

1. Heat olive oil in a saucepan over medium high heat. Add ground chicken and cook until browned, about 3-5 minutes, making sure to crumble the chicken as it cooks; drain excess fat.
2. Stir in garlic, onion, hoisin sauce, soy sauce, rice wine vinegar, ginger and Sriracha until onions have become translucent, about 1-2 minutes.
3. Stir in chestnuts and green onions until tender, about 1-2 minutes; season with salt and pepper, to taste.
4. To serve, spoon several tablespoons of the chicken mixture into the center of a lettuce leaf, taco-style.

Tips:

- You can really use whatever ground meat you'd like. Dicing up tofu would also be a great vegetarian option!
- If you're watching your carbs/sugar, you can reduce the amount of hoisin sauce and add more soy sauce instead.